



Menu 1

First Course

Arugula, Pear, Asiago Salad
served with a breadstick “swizzle”

Second Course

Ballotine of Chicken

breast stuffed and rolled with spinach and leeks with brandy mustard cream sauce

Twice Baked Potatoes

mixed with sour cream and cheese

Fresh Carrots

Carrot slices cut on the bias and cooked al dente tossed in butter, salt and pepper

Third Course

Fresh Berry Crème Brulèe

Price per person: \$19.95