

DINNER EVENT MENU

\$55.00 Per Person
Does Not Include Tax & 20% Service Charge

A P P E T I Z E R S **(Please Select 2 Options)**

Sara's Famous Velvety Cream of Tomato Soup

Sautéed Jumbo Lump Crab Cake
micro green salad, smoked chipotle tartar sauce

Baby Arugula and Grilled Portobello Salad
roasted red peppers, shaved aged parmesan, balsamic vinaigrette

Wild Mushroom Strudel
grape tomato & mache salad, white truffle vinaigrette

E N T R E E S **(Please Select 3 Options)**

Sautéed Nova Scotia Halibut
braised spinach, little clams, andouille sausage, spiced tomato broth

French Cut Chicken Breast
potato gratin, sugar snap pea's wild mushrooms

Jumbo Shrimp with Fettuccini Pasta
broccoli rabe, oven roasted tomatoes, basil white wine sauce

Grilled Filet Mignon
crushed yukon gold's, haricot verts, mustard cognac sauce

Pan Roasted Rack of Lamb
roasted fingerlings, asparagus, rosemary port wine sauce

D E S S E R T S

Crème Brûlée

Chocolate Truffle Cake
chantilly cream, raspberry coulis