

# Classic Dinner

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## Salad (choose 1)

- **Frisee Salad** with Crispy Pancetta and Manchego cheese served in a Truffle Vinaigrette
- **Field Greens Salad** with Sundried Cranberries, Almonds, Mandarin Oranges in a White Balsamic Vinaigrette
- **Heirloom Tomato Salad** with Shaved Fennel, Herb Cherve and Roasted Peppers served in a Lemon Vinaigrette
- **Greek Salad** with Tomatoes, Cucumbers, Feta Cheese, Olives and Shaved Red Onion
- **Classic Caesar Salad** with Shaved Parmesan Cheese and Croutons

## Protein (choose 2)

- **Roasted Rosemary Organic Chicken Breast** with a Madeira Wine Reduction
- **Pan Seared Chicken Porfino** with Wild Mushrooms and Chardonnay Sauce
- **NY Strip Steak** in a Porcini Mushroom Sauce
- **Marinated Hanger Steak**
- **Horseradish Crusted Salmon** in a Champagne Buerre Blanc Sauce
- **Sweet Soy Glazed Cod Fish** with Lemon Grass and Ginger
- **Grilled Lamb Chops** with Almond-Mint Chutney (*additional \$10/pp*)

## Sides

### Vegetables (choose 1)

- **Bouquet of Garden Vegetables**
- **Roasted Baby Carrots**
- **Sautéed Vegetables**
- **Grilled Asparagus** with Fresh Lemon Zest

### Starch (choose 1)

- **Scalloped Yukon Potato**
- **Creamy Smashed Potato**
- **Rice Pilaf**
- **Sweet Potato Puree**

### Pasta (choose 1)

- **Farfalle Pasta** with Roasted Cherry tomatoes, Cilegine, Artichoke and Basil Pesto
- **Baked Penne Pasta** with Herb Ricotta, Pomodora and Fresh Mozzarella
- **Creamy Orzo** with Artichokes, Caramelized Shallots and Parmesan
- **Linguini Pasta** with Spinach, Roasted Tomato, Basil and Roasted Garlic Oil