



**First Course:**

Mixed Greens with Warm Goat Cheese and beets  
Endive with Gorgonzola, Figs, Walnuts  
Prosciutto with Melon and Shaved Parmigiana Reggiano  
Endive, Pear, and Roquefort Salad  
Grilled Romaine Caesar Salad

**Main Course:**

Filet Mignon with traditional Bordelaise sauce  
*Served with roasted fingerling potatoes and asparagus*

Filet of Beef Bourguignon  
*Served with zucchini gratin and crusty bread.*

Bistro-inspired Seared Salmon with Lentils  
*Center-cut filet of salmon over tender spiced lentils sautéed with leeks, carrots, and celery.*

Lobster and Brie "Mac & Cheese"  
*Served with sautéed asparagus, peas, and artichoke hearts*

Veal Marsala  
*Served with garlicky green beans and linguine*

Red Wine Risotto with Green Peas and seared Scallops

Crabcakes with Celery Root Remolaude  
*Served with fresh corn salad*

Prosciutto Wrapped Halibut  
*Served with broccoli with black olives, garlic, and lemon*

**Desserts:**

Triple Chocolate Espresso Brownie  
Chocolate Strawberry Shortcakes  
Coeur a la Crème with Raspberries (a French cheesecake)  
Mini Carrot cakes with cream cheese frosting  
Profiteroles with dark chocolate sauce