

## **STARTERS**

*Choose One*

### **ARUGULA CAPRESE SALAD**

Baby arugula, marinated bocconcini cheese, roma tomato topped with fresh basil and a balsamic reduction

### **BEET & GOAT CHEESE SALAD**

Baby spinach, golden beets, goat cheese, heirloom tomato served with a raspberry poppyseed dressing

## **ENTRÉE**

*Choose One*

### **STUFFED CHICKEN SUPREME**

Pan seared chicken breast stuffed with goat cheese, spinach and sundried tomato. Served with roasted finger potatoes, french beans and heirloom carrots topped with a sweet roasted red pepper sauce

### **HERB CRUSTED NEW ZEALAND RACK OF LAMB**

Rack of lamb marinated with fresh herbs then crusted with a grainy mustard and seared on an iron skillet. Served with sweet potato mash, french beans, heirloom carrots and a blueberry port reduction

### **SALMON WELLINGTON**

Fresh Atlantic salmon filet wrapped in a house made puff pastry with spinach, goat cheese and lobster. Served with sweet potato mash, french beans, heirloom carrots and a saffron beurre blanc sauce

### **NEW YORK STRIPLOIN OSCAR**

10oz NY striploin grilled to perfection and topped with our house made lobster hollandaise. Served with roasted mini potato, french beans and heirloom carrots

### **SEAFOOD PAPPARDELLE**

Fresh lobster tail meat, tiger shrimp and sea scallops tossed with pappardelle pasta with a chardonnay cream sauce, oyster mushroom, spinach and sundried tomato

## **DESSERT**

### **NEW YORK CHEESE CAKE**

Served plain or with cherries