



MENU #1

\$60 ++/ person

Aperitif

Farm Salad

Choice of Entree

Pan Roasted Chicken

Grilled Salmon

Beef Short Rib

Sides :

Potatoes Gratin / Mix Vegetables

Dessert

Crème Brûlée



MENU #2
\$70 ++/ person

Choice of Aperitif

Farm Salad

Grille Prawns/cheddar polenta pickle red onions

Choice of Entree

Ricotta Fina Ravioli

Center Cut Salmon

Borkshire Bone in Pork Loin

Dessert

Bread Puddin with Vanilla ice cream



MENU #3

\$95 ++/ person

Aperitif

Duck Crepes

Beef Carpaccio

Pork Belly lettuce cups

Salad

Panzanella Salad

Farm Salad

Choice of Entree

Magret Duck Breast

Pan Seared Salmon « à la nage »

Berkshire Bone in Pork Loin

5 Star NY Strip

Dessert

Strawberry and sugar cookie semi-fredo

Panna Cotta with berries



Menu #4

Price: \$85 ++/person

1st Course

Hors d'ouvre # 3 per person

2nd Course

Choice of:
House Soup
Panzanella Salad

3rd Course

Choice of:
Ribeye
Chicken Stracetti
Yellow Tail

4th Course

Chocolate mousse cake



Menu #5

Price: \$85 ++/person

1st Course

Choice of:

Farm Salad

Panzanella Salad

2nd Course

Choice of:

Pork Belly Lettuce Cups

Duck Crepes

3rd Course

Choice of:

Malgret Duck Breast

Center Cut Salmon

5 Star NY Strip

4th Course

Panna Cotta with Berries