



2021 DINNER BANQUET MENU OPTIONS

All menus include a choice of coffee, iced tea or soda and fresh bread

\$50 per person

Choice of:

Onion Soup or Field Green Salad

Choice of:

Coq Au vin

pearl onions, mushrooms, lardons, pomme puree, braising jus

Market Fish

seasonal set

Beouf Bourignon

braised beef, pearl onions, and mushrooms, pomme puree

Vegetable Crepe

seasonal vegetables, lemon caper cream sauce

Choice of:

Vanilla Crème Brulee or Seasonal Dessert

\$60 per person

Choice of:

Onion Soup or Field Green Salad

Choice of:

Coq Au vin

pearl onions, mushrooms, lardons, pomme puree, braising jus

Braised Lamb Shoulder

celery root soubise, charred carrot, pomegranate gastrique, almonds, lamb jus

Market Fish

seasonal set

Beouf Bourignon

braised beef, pearl onions, and mushrooms, pomme puree

Vegetable Crepe

seasonal vegetables, lemon caper cream sauce

Choice of:

Vanilla Crème Brulee or Seasonal Dessert

\$70 per person

Choice of:

Onion Soup, Escargots, Field Green Salad or Shrimp Cocktail

Choice of:

Coq Au vin

pearl onions, mushrooms, bacon lardons, pomme puree, braising jus

Market Fish

seasonal set

Pan Seared Scallops

quinoa, kale, mushrooms, kabocha squash puree, pancetta vinaigrette

Filet Mignon

marble potatoes, roasted brussels, roasted celery root, red wine demi

Celery Root Cassoulet

celery root, mushroom, miso, mirepoix, cannellini beans, herb de provence
breadcrumbs, spiced vinegar

Choice of:

Vanilla Crème Brulee or Seasonal Dessert

*Sides are seasonal and subject to change.

Requested menu option changes can result in menu pricing changes *Desserts
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