



2022 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

Lamb Chop

mushroom, brussel leaves, roasted radishes, fresno pepper gastrique

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

Lamb Chop

mushroom, brussel leaves, roasted radishes, fresno pepper gastrique

Filet Mignon

dijon roasted potatoes, asparagus, red wine demi

Roasted Mushroom Cassoulet

roasted mushroom blend, 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 are seasonal and subject to change.