



JANUARY
JAZZ DINNER

1st Course

choice of

Strawberry Spinach Salad

or

Shrimp & Salmon Dip

2nd Course

choice of

Seared Salmon

Topped with a Citrus Buerre Blanc

Served over Wild Rice with Sauteed Squash Medley

Lobster Cavatappi

Succulent Lobster Meat Tossed with Cavatappi

Pasta in a Rich Smoked Gouda & Gruyere

Cheese Sauce. Finished with a Golden Panko

and Parmesan Crust

Lemon Garlic Chicken

Lightly Floured, Sauteed Chicken Breast

in a Lemon Garlic Butter Sauce

Served with Mashed Red Potatoes

and Green Beans

Beef Medallions

Tender Beef Medallions with a

Sharp Blue Cheese Cream Sauce

Served with Herb Roasted Potatoes

and Broccolini

3rd Course

choice of

Chocolate Trilogy Cake

or

Salted Caramel Cheesecake

\$45 Per Person

Plus Tax & 20% Gratuity

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health