

APPETIZERS

Chicken Satay with Peanut Sauce
Pate A Choux with Crab Meat Filling
Roast Beef and Boursin Croustades
Smoked Salmon, Caper Cream Cheese, Red Onion, Gaufrette Potato
Tuna Sashimi, Pickled Ginger, Soy Lime Cocktail

SOUP STATION

Crème de Butternut
Shrimp Chowder

FALL SALAD

Owens Farm Seasonal Greens, Aged country Cheddar, Candied Walnuts, Maple
Vinaigrette

ENTRÉE, CHOICE OF:

Oven Roasted Sea Bass, Heirloom Tomatoes, Basil, Saffron Broth
Chinese Black Rice

Or

Peppercorn-Herb Crusted Tenderloin of Beef
House Made Bernaise Sauce
Crème Fraiche and Chive Mashed Potato
Crew Cut Carrots

DESSERT

Apple Wellington Served With
Maple Drizzle, Cinnamon Gelato

\$30.00 pp, Including Tax & Gratuity