



1861

FINE DINING

\$35
PER PERSON

First Course

ASSORTED CANAPES
with cheese and fruit

FRESH BAKES BREAD
whipped butter and olive oil

Second Course

GREEN SALAD
goat cheese, pears, maple walnuts, dried cherries, sherry vinaigrette

Mains

choice of

FILET MIGNON
mushroom demi-glace, maître d'hôtel butter

SCOTTISH SALMON
lemon brown butter

AIRLINE CHICKEN
carrot-ginger puree

SIDES

fingerling potatoes and sauteed squash, bell pepper, asparagus, snow
peas

Desserts

choice of

3-LAYER CHOCOLATE CAKE

CREME BRULEE
Strawberries and kiwi

