



Appetizers

Three Sisters Seafood Chowder

Sweet Baby Corn, Butternut Squash
Edamame, Shrimp, Scallops, White Fish
Lemon Grass Shellfish Cream
Served with a Toasted Garlic Crostini

Or

Heirloom Beet Carpaccio

Melody of Poached Beets
Wild Spring Garlic, Caper Berries
Caramelized Goats Cheese
Spring Arugula, Fresh Lemon & Olive Oil

Entrées

Braised Beef Cheek Bourguignon

Tender Beef Cheeks
Slow Cooked with Carrots
Pearl Onions, Spring Mushrooms
Creamed Potatoes, Petit Pois
Grilled Vine Tomatoes

Or

Roast Breast of Pheasant Linguini

Butter Basted Roasted Breast of Pheasant
Fresh Herbs, Garlic, Linguini
Oven Dried Tomatoes, Garlic Bread Crisp
Creamy Pesto Sauce

Or

Grilled Atlantic Salmon

Lemon & Balsamic Medley
of Mediterranean Olives
Vine Ripened Tomato
Sweet Vidalia Onions
Baby Roasted Potatoes, Grilled Chorizo
Sweet Bell Peppers

Dessert

Warm Strawberry Rhubarb Crumble with
Harrington's Farmgate Maple Ice Cream

\$65.00

*Please inform your server of any dietary restrictions
Price does not include taxes or gratuities*

