



***Hors d'oeuvres:** Assorted Chef's Appetizers, cheese and charcuterie plate*

❁ ***Choice of Salad:** (served with Crusty French Bread)*

Spinach Salad- with Roasted Beets and Goat Cheese and a Vermont Maple Balsamic Vinaigrette

Classic Caesar Salad- Crisp Romaine Hearts with our famous dressing and house-made croutons

❁ ***Choice of Entrée:** (all entrée's served with local vegetables & potatoes)*

Noyo Harbor Dungeness Crab Cakes- served with a Lemon Beurre Blanc

Baked New England Sea Scallops- with Garlic, White Wine, Lemon and Bread Crumbs

Ranch Filet Mignon- Grilled Choice Angus Beef with Sherried Mushrooms

Chicken Marsala- Local Organic Chicken Breast with a Marsala Cream Sauce topped with Wild Mushrooms and a Shallot Sautee

Mustard Crusted Roasted Rack of Lamb- with Au Jus

❁ ***Choice of Dessert:***

Warm Apple Crisp- with Vanilla Bean Ice Cream

Chocolate Puff Pastry- with a pool of Crème Anglaise