

CHARDONNAY MENU

Hors d'oeuvres

Optional

Appetizer

FRENCH ONION SOUP

baked with gruyère, swiss and parmesan cheeses

Salad

CLASSIC CAESAR

julienned hearts of romaine, fresh parmesan,
croutons baked with whole-grain mustard

Entrées

choice of one

RIBEYE STEAK

our most flavorful cut of prime beef

DOUBLE CHICKEN BREAST

baked in a white wine, mushroom, shallot and thyme sauce

BARBECUE SCOTTISH SALMON FILLET

three mushroom salad, barbecue glaze

add Lobster Tail or Crab Legs to any entrée, optional

Sides

CREAMED SPINACH

simmered in creamy parmesan sauce

MASHED POTATOES

prepared with roasted garlic

Dessert

CRÈME BRÛLÉE

creamy tahitian vanilla bean custard served with fresh seasonal berries

Beverages

Coffee and Tea

After-Dinner Drink Service

Optional