

\$38pp - excluding tax and gratuity (entrée set ups may vary due to seasonal changes)

> Appetizers to Share Filet Mignon Potstickers Caprese Skewers

> > Salad

## **Baby Salad Bercier**

Mixed greens, cucumber, carrots, cherry tomatoes, sherry vinaigrette

Main Dish

## The Famous Jambalaya

Big shrimp, sautéed chicken, andouille sausage, PEI mussels, sweet peppers, dirty rice

#### **Roasted Chicken Breast**

Mashed potatoes, sautéed mushrooms, pan dripped gravy

# Oven Roasted Wild Salmon

Fresh thyme, lemon, olive oil and sea salt rubbed salmon, sautéed heirloom potatoes, melted leeks, white wine shallot butter sauce

## **Baked Eggplant Napoleon**

Crispy panko crusted eggplant, layers of sautéed mushrooms, herbed goat cheese, creamed fresh organic baby spinach, roasted red pepper vinaigrette

Dessert

## Maple Crème Brulee

Organic Vermont maple syrup, Silky custard, crispy cane sugar topping