

Summer 5 Course Wine Dinner

Thurs, June 30th at 6:00pm

Starter

Crisp Maine Lobster & Potato Latke

with fresh herb & tomato aioli

TBD

Appetizer

Fresh Butter & Sugar Corn Soup with Smoked Chicken

and sourdough croutons

TBD

First Entrée

Grilled Rosemary Skewered Swordfish

over asparagus risotto

TBD

Second Entrée

Char-Broiled Espresso Crusted Filet Mignon with Red Wine Demi Glaze

with roasted purple potatoes & blistered rainbow tomatoes

TBD

Dessert

Fresh Summer Berries

topped with vanilla cream custard

TBD

Tickets are \$85 pp

Live entertainment provided by acclaimed musician

James Tiraboschi