

CLASSIC DINNER \$50

First Course

Oven Roasted Tomato Bisque
Basil Oil

Second Course

Chopped Caesar
Herbed Croutons

Third Course

6 oz. Filet of Tenderloin
Served Medium

Roast Stuffed French Breast of Chicken
White Truffle Oil, Spinach, Basil, Goat Cheese, Parmesan

Grilled Atlantic Salmon
Lemon Parsley Butter

Fourth Course

Cheesecake
Strawberry Puree

* Does Not Include Beverages
* Selection Subject to Change

PREMIERE DINNER \$60

First Course

Oven Roasted Tomato Bisque
Basil Oil

Second Course

Tender Leaf Spinach and Strawberry Salad
Glazed Pecans, Benne Seed Dressing

Third Course

6 oz. Filet of Tenderloin with Grilled Shrimp
Steak Served Medium

Salmon "Tamale"
*Lime Jalapeno Cilantro Broth, Corn Relish,
Stone Ground Grits*

Roast Stuffed French Breast of Chicken
White Truffle Oil, Spinach, Basil, Goat Cheese, Parmesan

Fourth Course

House Baked Fudge
*Vanilla Bean Ice Cream, Chocolate Sauce,
Raspberry Sauce*

* Does Not Include Beverages
* Selection Subject to Change

PRIME DINNER \$70

First Course

Lobster Bisque
"Bristol Cream" Crème Fraiche

Second Course

Roberts Heart of Romaine
Lemon Thyme Vinaigrette, Blue Cheese Crumbles

Third Course

14 oz. New York Strip
Served Medium

Colorado Lamb Rack
Pistachio Jalapeno Apple Mint Relish

Roast Stuffed French Breast of Chicken
White Truffle Oil, Spinach, Basil, Goat Cheese, Parmesan

Salmon "Tamale"
*Lime Jalapeno Cilantro Broth, Corn Relish,
Stone Ground Grits*

Fourth Course

Vanilla Bean Crème Brulee
Raspberry Sauce

* Does Not Include Beverages
* Selection Subject to Change

ELITE DINNER \$100

Champagne Reception

First Course

Oven Roasted Tomato Bisque
Basil Oil

Second Course

Roberts Heart of Romaine
Lemon Thyme Vinaigrette, Blue Cheese Crumbles

Third Course

Surf and Turf
*6 oz. Tenderloin Filet
10 oz. Cold Water Lobster Tail*

Fourth Course

Vanilla Bean Crème Brulee
Raspberry Sauce

* Does Not Include Beverages
* Selection Subject to Change