

## Chef's Duets

(Pricing is based on a three course menu with one selection for all guests; includes choice of starter, entrée, dessert with sourdough bread and butter, Peerless® Coffee Service. )

### Starters

(select one)

Spicy Crab Bisque

Or

New England Clam Chowder

House Made Caesar Salad

Or

Field Greens Salad

Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette  
Candied Pistachios, Shaved San Simon Cheese, Sliced Apples

## DUET ENTREES

(select one)

Petite Australian Filet Mignon & Lobster Tail

Drawn Butter, Garlic Mashed Potatoes, Seasonal Vegetables

\$63.00

Petite Australian Filet Mignon & Prawns

Roasted Garlic Mashed Potatoes, Blue Lake Green Beans, Cabernet Reduction & Black Truffle Butter

\$52.00

Char Grilled Salmon & Chicken Breast

Mediterranean Salsa, Wild Rice Pilaf, Seasonal Vegetable, Basil Oil

\$42.00

Marinated Skirt Steak & Grilled Mahi Mahi

Roasted Garlic Mashed Potatoes, Grilled Tomatoes, Demi Glace

\$43.00

## Chef's Duets (Continued)

(Pricing is based on three course menu; includes choice of soup or salad, entrée, dessert with sourdough bread and butter, Peerless® Coffee Service)

### Petite Australian Filet Mignon & Char Grilled Salmon

Smashed Red Potatoes, Green Beans, Pink Peppercorn Sauce

**\$48.00**

## DESSERTS

(select one)

### RASPBERRY JACK

Vanilla Ice Cream with Raspberries in Triple Sec

### CHOCOLATE GANACHE TORTE

### TRIPLE CHOCOLATE SEDUCTION

Port-Blackberry Coulis, Hot Ganache

### SCOTT'S CHEESECAKE

Vanilla Bean Crème Anglaise and Chocolate Sauce

These prices do not include taxes or gratuity. 20% gratuity will be added and 8.75% tax rate