

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 "Masami" Top Sirloin & Grilled Swordfish

Roasted Garlic Mashed Potatoes, Grilled Tomatoes, Demi Glace

\$43.00

Petite Australian Filet Mignon & Char Grilled Salmon

Smashed Red Potatoes, Green Beans, Pink Peppercorn Sauce

\$48.00

Chef's Duets (Continued)

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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 7.75% tax rate