

**Chef's Three Course
Weekend Dinner**

Soup or Salad

Chilled Summer Vegetable Gazpacho

With Bay Shrimp and Tortillas

Butter Leaf Salad

Bibb Lettuce, Baby Mixed Greens Grape Tomatoes

Entrée Choices

Wild Salmon Risotto

Sockeye Salmon, Tomatoes, Basil,
Asparagus, Prosciutto, and Parmesan

Portobello and Tenderloin Brochette

Beef Tenderloin, Baby Portobello and Sweet
Onion, Grilled and Served over Cous Cous
with a Wild Mushroom Demi

Mako Shark Fairhaven, Ma

Peppercorn Crusted with a Dijon Brandy Cream Sauce
Served Over Grilled Vegetables

Atlantic Cod New Bedford, Ma

Caprese Style With Scharnter Farms Field Ripened
Tomatoes and Fresh Basil Over Sautéed Spinach

Dessert

Strawberry Parfait

Strawberry Sorbet with Fresh Berries
Topped with a Champagne Sabayon

Coffee Crème Brulee

Classic Vanilla Custard Scented with Espresso,
Torch to Order

\$29.95

Enjoy your Meal with a Glass of
Menage a Trois Red
for \$6.00

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