



Chef's Tasting

Saturday, October 21, 2017

Seating at 7:30PM

Cost \$59 Per Person

Reservations Required

Enjoy an evening with friends, while experiencing some delicious food. Bring some of your favorite bottles of wine to enjoy.

Menu A

Starter Course

Crab Stuffed Portabella Mushroom

Soup Course

Lobster Bisque

Salad Course

Baby Spinach, Shaved Brussels Sprouts, Bacon, Red Onion, Glazed Pecans, Topped with Feta Cheese

Main Course

Pan Seared Chilean Sea Bass
Served over Mushroom and
Pancetta Risotto

Dessert Course

Chef Surprise

Menu B

Starter Course

Pan Seared Duck Breast with a
Blueberry Sauce

Soup Course

Butternut Squash Soup

Salad Course

Spring Mix, Red Onion, Kalamata Olives, Dried Cranberries, Celery
Topped with Pecan Encrusted Goat
Cheese

Main Course

Grilled Grass Fed Veal Chop
With Roasted Fingerling Potatoes
and Asparagus

Dessert Course

Chef Surprise

Contact Peter Palladino to make a reservation at peter.palladino@yahoo.com or call 609-731-9970