



SELECT A LA CARTE – MENU #1

EXECUTIVE CHEF · MARC LYONS

This three course menu is included in the Conference Package.

Appetizer & Entrée (One Choice), Dessert (Pastry Chef's Selection)

Non-Package Guests: \$57.00 per person

**** To allow your Guests to make their own choices on the night of your Dinner a \$10.00 additional surcharge will apply for each Package Guest.**

****Non-Package Guests:** \$65.00 per person for choice on the night

APPETIZERS

Baked Potato Soup

Bacon Crème Fraiche, Chive Oil

~ or ~

Field Greens Salad

Poached Apple, Goats Cheese, Balsamic Vinaigrette

~ or ~

Steamed Mussels

Sauce Bouillabaisse, Fresh Herbs

ENTRÉES

Grilled NY Strip Steak

Sour Cream Whipped Potatoes, Simple Pan Jus

~ or ~

Linguine Pasta

Spinach, Spicy Sausage, Fresh Parmesan

~ or ~

Seared Atlantic Salmon

Herb Roasted New Potatoes, Citrus Buerre Blanc

~ or ~

Seasonal Vegetarian Creation

DESSERT

Our Pastry Chef's Select Dessert of the Day

Coffee and Tea Service

All prices subject to taxes and gratuities.
Prices in effect until April 30, 2021