

**Plated Dinner Menu # B**

**Starters**

(host chooses two of the following)

**Tomato Bisque**

Basil oil, fried cheese curd

**House Salad**

Mixed lettuce, cucumber, avocado, sunflower seeds, green goddess dressing

**Caprese Salad**

heirloom tomatoes, house pulled mozzarella, balsamic glaze, maldon sea salt, basil chiffonade

**Entrees**

(host chooses three of the following)

**Broiled Angus Hanger Steak**

Mashed potatoes, garlic sauteed green beans, foie gras butter, cabernet demi-glace

**Cedar Plank Atlantic Salmon**

red rice tabbouleh, cherry tomatoes & summer squash, cucumber raita

**Goat Cheese Agnolotti**

Farmers garden vegetables, roasted garlic cream, toasted almonds

**Chicken Marsala**

Roasted red potatoes, organic baby carrots, mushroom pan sauce

**Desserts**

(host chooses two of the following)

**The Classic Queen Bee**

honey mousse, Bärenjäger butterscotch,  
shortbread "Bee", crisp meringue

**Chocolate Hazelnut Torte**

Baileys anglaise

*\$46 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity*