



FIRST COURSE

Arancini

Prosciutto - Peas - Pecorino

Pomodoro Sauce

A gluten & dairy free option will be available

SECOND COURSE

Baby Green Salad

Green Olives - Grape Tomato - Artichoke Hearts

Cucumbers - Champagne Vinaigrette

Gluten & Dairy Free

ENTREE COURSE

French Cut Roasted Chicken

Whipped Potato - French Green Beans

Lemon Capers White Wine Sauce

Gluten Free

Braised Beef Bourignon

Mushrooms - Carrot - Cipollini Onions

Horseradish Whipped Potato

Cheese Ravioli

Butternut Squash & Shaved Brussel Sprouts

Citrus Beurre Blanc

DESSERT

Apple Pie

Vanilla Bean Ice Cream