



## Table D'hôte Dinner Menu

**\$75**

### Choice of One

*Bisque of Lobster* **GF**

*Fresh Chives*

*Waldorf Salad* **V,GF**

*Classic Recipe*

*Prosciutto Ham with Melon* **GF**

*Balsamic Reduction*

### Choice of One

*Braised Lamb Shank*

*Pomegranate Demi-Glace*

*Bison Ribeye Steak* **GF**

*Gorgonzola Butter / Red Wine Reduction*

*Seafood Newberg*

*Lobster / Crab / Shrimp*

### Choice of Two

*Onion & Parsley Mashed Potato / Rustic style* **V,GF**

*Butternut Squash / Sage Butter* **V,GF**

*Brussels Sprouts / Bacon, Leek, Balsamic* **GF**

### Dessert

*Vanilla & Chocolate Éclair* **V**

*Princess Cake* **V**

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

**GF Gluten Free V Vegetarian VG Vegan**

Vegetarian and Gluten-free variations are available upon request but we cannot guarantee that meal preparation or meals will be allergen or gluten-free while precautions will be taken. Allergen information for all food available upon request.

