

Table 34- Executive Chef Wes Kendrick
LVIP Dining November 2016

\$40.00 - \$50.00*

First Course

Soup of the Day

Crispy Fried Cider Glazed Shrimp with Creamy Cole Slaw

Baby Romaine Caesar Salad with Herbed Croutons and Shaved Parmesan

Wedge of Crisp Iceberg with Danish Blue Cheese, Red Onion & Bacon

Chilled Beets with Goat Cheese, Candied Walnuts & Raspberry Vinaigrette

Steamed Manila Clams in a White Wine-Garlic Broth with Crostini

Duck Confit Street Tacos with Pico de Gallo and Cilantro

Entrée

Herb Roasted Chicken with Apple-Sage Stuffing, Vegetables and Natural Jus

Layered Eggplant with Peppers, Mushrooms, Squash, Provolone and Marinara

Seared Scottish Salmon with Cauliflower Puree and Lemon-Dill Butter

Grilled Pork Chop with Chipotle Potato Puree, Asparagus and Hard Cider Glaze

Signature Baby Back Pork Ribs with Sweet Molasses Glaze, Cajun Fries & Slaw

*Char-Broiled C.A.B. Tenderloin with Roasted Potatoes, Vegetables, and Au Jus

*Seared Sea Scallops with Sautéed Spinach, Potato Puree and Orange Glaze

Dessert

Dessert of Your Choice

No Substitutions Please