



*Course One*

BRAISED ELK CROSTINI WITH  
CIPOLLINI ONION AND CRANBERRY  
RELISH AND BRIE CHEESE

*Course Two*

SHRIMP BISQUE, CAESAR OR  
WINTER GREEN SALAD

*Course Three*

6OZ FILLET AND LOBSTER TAIL WITH A  
LEMON PEPPER ASPARAGUS SALAD AND  
CABERNET MASHED POTATOES

SEA FOOD PAELLA  
SAUTÉED SHRIMP, MUSSELS, CLAMS,  
LOBSTER AND CRAB WITH SAFFRON RISOTTO

SEARED DUCK BREAST  
WITH ZIN CHERRY GASTRIQUE,  
PARMESAN RISOTTO AND LEMON  
PEPPER ASPARAGUS SALAD

PASTA PRIMAVERA (VEGAN)  
PENNE PASTA, ZUCCHINI, SQUASH, PEPPERS, ONION AND  
ASPARAGUS TOSSED IN A LEMON HERB OIL SPRINKLED WITH  
(FRESH PARMESAN OPTION )

*Course Four*

CAB CHERRY CHEESECAKE  
CHOCOLATE LAVA CAKE  
WITH A CHAMPAGNE TOAST