

CHEF'S DUETS

(Pricing is based on a three course menu with one selection for all guests; includes choice of starter, entrée, dessert with sourdough bread and butter, Peerless® Coffee Service.)

STARTERS

(select one)

HOUSE MADE CAESAR SALAD
Asiago Cheese, Sourdough Croutons

FIELD GREENS SALAD (VGT)
Mixed Baby Greens, Whole Grain-Honey Mustard Vinaigrette
Candied Pistachios, Smoked Provolone Cheese, Sliced Green Apples

DUET ENTREES

(select one)

PETITE FILET MIGNON & LOBSTER TAIL (GF)
Drawn Butter, Garlic Mashed Potatoes, Seasonal Vegetables
\$73.00

MEDALLION OF FILET MIGNON & PRAWNS
Roasted Garlic Mashed Potatoes, Blue Lake Green Beans,
Cabernet Reduction & Bogle Pinot Noir Butter
\$62.00

CHAR GRILLED SALMON & CHICKEN BREAST (GF)
Roasted Yukon Gold Potatoes, Leeks, Dijon-Thyme Cream
\$50.00

MARINATED SKIRT STEAK & GRILLED SWORDFISH
Roasted Garlic Mashed Potatoes, Grilled Tomatoes, Demi Glace
\$52.00

PETITE FILET MIGNON & CHAR GRILLED SALMON
Smashed Red Potatoes, Green Beans, Pink Peppercorn Sauce
\$56.00

DESSERTS

(select one)

RASPBERRY JACK (VGT/GF)
Vanilla Ice Cream with Raspberries in Triple Sec

SCOTT'S CHEESECAKE

TIRAMISU

CHOCOLATE GANACHE TORTE

These prices do not include service charge or current state sales tax