



CANDLELIGHT DINING MENU

An Evening of Holiday Elegance!

Appetizers: (choose one)

- * Traditional Middle-Eastern Eggplant Mezze with Pita Bread,
- * Savory Poppy Seed Crepe with Braised Fine Vegetables,
- * Sweet Peppers Stuffed with Shrimps & Cumin Rice,
- * Smoked Salmon Crème over Zucchini-Dill Patty.

Soups: (choose one)

- * Squash & Roasted Red Pepper Cream Soup,
- * Avgolemono- Traditional Greek Egg-Lemon Chicken Soup.

Salads (choose one)

- * Baby Greens & Reds, Signature Artisan Salad with Glazed Walnuts, Avocados, Dried Cherries, Fresh Berries and Shaved Parmesan,
- * Spinach Salad with Wilted Red Cabbage, Pine Nuts, Currants and Gorgonzola Cheese.

Entrees: (choose two)

- * Sautéed Cod with Dry Sherry & Cream Reduction, Kalamata Olives, Capers, Roasted Tomatoes over Basmati Pilaf,
- * Broiled Rosemary Salmon with Olive Oil & Citrus Sauce, Shiitake Mushrooms, Pearl Onions and Curried Sweet Potatoes,
- * Shrimps à la Melange: Signature Dish Baked in Clay with Braised Vegetables,
- * Beef Stroganoff with Parsley Spaetzle (Egg Noodles), Asparagus and Roasted Plantain Patty,
- * Vegetarian Option: Bulgur Pilaf in Sweet Pepper Sauce Topped with Wilted Spinach and Grilled Squash.

Desserts: (choose one)

- * Lemon Zest Cream Torte with Shaved White Chocolates,
- * Chocolate Mousse with Grand Marnier Cream,
- * Strawberry Short Cake with Puréed Strawberries in Liqueur,
- * Rote Gruetze - Raspberry Delight from Baltic Lands Served with Heavy Cream and Fresh Mint, (minimum 4 guests)
- * Lavender Crème Brûlée. (minimum 4 guests)

All-inclusive: \$110/person plus tax

Couples: Please make same choice from appetizer, soup, salad and dessert courses and two from entree course.

Groups of 4 or more: Please choose 2 appetizers, entrees and desserts and one salad and one soup. Groups may also enjoy a cocktail hour on a separate venue with bite size appetizers in lieu of the formal appetizer course.

Soup course may be replaced by an extra appetizer or dessert.

Strong European Coffee, Turkish Coffee, Fine Teas and After-dinner European Bitters are Included. BYOW \$10 per Bottle Corking.