

# *The Menu*

## **LOBSTER BISQUE**

A rich and creamy lobster bisque, delicately seasoned with a touch of sherry and garnished with fresh chives and a drizzle of crème fraîche.

## **ARUGULA AND PEAR SALAD**

Fresh arugula tossed with thinly sliced pears, candied walnuts, and crumbled blue cheese, dressed in a light champagne vinaigrette.

## **BEEF TENDERLOIN WITH COGNAC CREAM**

Perfectly seared beef tenderloin medallions topped with a luxurious cognac cream sauce, served with truffle mashed potatoes and roasted seasonal vegetables

## **CHAMPAGNE CHICKEN WITH BACON**

Succulent chicken breasts simmered in a creamy champagne sauce with crispy bacon, served with a side of butter rum sweet potatoes and green beans almondine.

## **WILD MUSHROOM RISOTTO**

Creamy Arborio rice cooked with a blend of wild mushrooms, Parmesan cheese, and fresh herbs, finished with a drizzle of truffle oil for an earthy and luxurious flavor.

## **MAC AND CHEESE CUPS**

Creamy macaroni and cheese baked to perfection in individual cups, topped with a crispy breadcrumb crust for a delightful crunch.

## **BREAD&BERRIES**

An elegant assortment of cured meats, artisanal cheeses, gourmet crackers, fresh and dried fruits, nuts, olives, and flavorful spreads. Perfect for late-night grazing and sharing..