







# Salad Selections

Ⓞ Cheddar Crisp Napoleon Salad  
Topped with Prosciutto Ham, Roasted Pear, and Light Basil Dressing

Ⓞ Porcini Potato Cake with Green Salad  
Topped with Duck Confit and Roasted Shallot Dressing

Frisée Salad  
Served with Applewood Smoked Bacon, Garlic Crostini, Roquefort Cheese, Walnut  
and Honey Glazed Black Mission Fig Dressing

Ⓞ Infused Lemongrass Shrimp Arugula Salad  
Accompanied with Tomato Confit Stack and Parmesan  
Wafer Tossed in Champagne Vinaigrette

✓Ⓞ Pistachio Crusted Goat Cheese  
Served on a Bed of Sun Dried Tomato and Baby Arugula.  
Served with Light Herb Dressing

Fresh Baby Spinach Salad  
Accompanied with Crispy Pancetta "mille-feuille" Maine Lobster Cake and  
Poppyseed Breadsticks. Served with Orange Reduction Dressing.

Warm Duck Confit and Frisée Salad  
Topped with Roasted Lady Apples and Dried Cherries wrapped  
in a Baguette Ring and drizzled with a Spanish Sherry Vinaigrette

✓Ⓞ Chilled Eggplant, Roasted Red Pepper, and Roma Tomato Stack  
Topped with Prosciutto Shavings, Feta Crumbles, and Balsamic Glaze

Ⓞ Endive Salad Timbale  
Topped with Candied Walnuts, Roquefort Cheese, Diced Tomatoes, Smoked Bacon, Julienne of  
Fresh Apples and Drizzled with a Black Truffle Vinaigrette Dressing

Baby Arugula and Cucumber Crown Salad with Pulled Pork Spring Rolls  
Accompanied with Toasted Chili Pecans and Drizzled with a Bourbon Molasses Dressing

Bayou Caesar Salad  
Andouille Sausage and Sweet Corn Bread Croutons on a bed of Romaine Leaves. Served with  
Roasted Tomato Dressing

Ⓞ Gluten Free   ✓ Vegetarian



*\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness*



## Poultry Options

Duck Confit Spring Rolls & 6 Spice Honey Glazed Duck Breast  
**Served on Dried Fruits Couscous and Served with Petit Vegetable Pearls**

Pan Seared Rosemary Free Range Chicken Breast  
**Served with a Red Onion Marmalade, Accompanied with Homemade Black Pepper Tagliatelle Pasta and Applewood Smoked Bacon Sugar Snap Peas**

Sliced Duck Breast with Green Peppercorn Sauce  
**Served with Wild Mushroom Bread Pudding and Grilled Asparagus**

**GF** Pan Seared Free Range Chicken Breast Medallion a la Forestière  
**Served with Wild Mushrooms Timbale, Buttered Asparagus and Topped with Shallot and Port Wine Jus**

**GF** Airline Chicken  
**Stuffed with Lobster and Truffle Mousse, Accompanied with Caramelized Pearl Onions, Butternut Squash Risotto and a Dijon Demi Glaze**

Apple Cranberry Chicken Paupiette  
**Served on a bed of Creamed Butternut Squash Risotto and a Carrot Zucchini Timbale, Garnished with Vegetable Tempura and Drizzled with a Roasted Shallot Fume Blanc Sauce**

Chicken and Prosciutto Saltimbocca  
**Served with Butternut Squash Ravioli and A Black Truffle Port Wine Reduction**

**GF** Spinach and Ricotta Chicken Roulade  
**Served with Parmesan Zucchini and Black Pepper Potato Gnocchi, Accompanied with a White Wine Cream Sauce**

Duck Duo  
**Duck Confit Vol Au Vent and Pan Seared Mallard Duck Breast  
Served with Champagne Braised Cabbage and Pork Belly Risotto**

**GF** Gluten Free

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## Beef Options

Ⓞ Herbed Filet of Beef with Tomato Madeira Confit  
**Served with Roasted Garlic Mashed Potatoes and Spinach Mousse**

Ⓞ Sliced NY Steak Au Poivre  
**Served with Stuffed Gorgonzola Potato, Grilled Portobello and Fresh Basil Béarnaise**

Ⓞ Pan Seared Filet of Beef  
**Served with Provençal Mashed Potatoes, Tomato Zucchini Gratin and Black Olive Sauce**

Ⓞ Beef Tenderloin  
**Wrapped in Prosciutto and Goat Cheese  
Accompanied with Sweet Potato Stew, Zucchini Hearts and Fennel Au Jus**

Bacon Wrapped Filet of Beef  
**Served with Green Peppercorn Béarnaise Sauce, White & Sweet Potato au Gratin,  
and Panay Stuffed Tomato**

Ⓞ Grilled Filet of Black Angus Tenderloin  
**Drizzled with a St. Victoire Sauce, Accompanied by Petite Roquefort Twice Baked  
Potatoes and French Vegetable Jardiniere**

Ⓞ Petite Filet Mignon  
**Topped with Tarragon Lobster Cream Sauce, Served on a Bed of Truffle Mashed  
Potatoes with Prosciutto Wrapped Haricot Vert**

## Pork, Veal, and Lamb Options

Ⓞ Fresh Lemon Thyme Crusted Rack of Lamb Au Jus  
**Served with Fresh Flageolet Bean Stew and Potato Fondant**

Marinated Juniper Berry Lamb Tenderloin  
**Served with Garlic Confit and Petite Croustade of Ratatouille Au Gratin**

Ⓞ Pomegranate Glazed Pork Tenderloin Medallion  
**Served with Bulgur Pilaf with Apricot and French Haricot Vert**

Pork Two-Ways  
**Grilled Pork Tenderloin and NC Style Pork Barbecue with  
Fried Macaroni and Cheese Croquette and Buttered Napa Cabbage**

Ⓞ Veal Ossobuco  
**Served on a bed of White Bean Ragout and Zucchini Puree with Sage Butter**

Ⓞ Grilled Veal Tenderloin Medallions  
**Served with Braised Leeks, Yukon Rosti Potatoes and Topped with a  
Tomato Saffron Chutney**

Ⓞ Grilled Lamb Chops  
**Served with Roasted Vegetable Tagine, Chick Pea Coucous Timbale and a Spanish Chorizo  
Butter Sauce**

Ⓞ Pistachio Crusted Pork Chops  
**Accompanied with Butternut Squash Risotto, Honey Glazed Baby Carrots and Drizzled with a  
Sage Butter Sauce**

Ⓞ Gluten Free

# Dessert Selections

Cranberry Cinnamon Clafoutis with Vanilla Cranberry Ice Cream

Chocolate Cream Pie with Orange Tuiles

Cherry Apricot Cobbler with Minted Whipped Cream

Warm Chocolate Tart with Honey Vanilla Ice Cream

Ⓞ Grand Marnier Crème Brulée

Tarte Tatin a la Mode

Ricotta Bread Pudding and Arabica Sauce

Almond Grand Marnier Wafer Napoleon with Lemon Mousse and Fresh Berries

Ⓞ Frozen Coffee Soufflé with Rum Raisin Sauce

Large Chocolate Macaroon & Semi-Sweet Chocolate Mousse

Ⓞ Crème Brulée Trio  
**Milk Chocolate**  
**Madagascar Vanilla Bean**  
**Espresso Coffee**

"Chef Charles" Crêpe Suzette

Floating Island with Salted Caramel Sauce

Ⓞ Flourless Chocolate Cake  
**Topped with Grand Marnier Marinated Berries**

Citrus Cheesecake with Vanilla Shortbread Crust  
**Topped with Mango Sauce and Toasted Coconut Tuile**

Chocolate Panna Cotta  
**Served with Pineapple Confit and Petite French Madeline**

Ⓞ Gluten Free

