PREMIUM DINNER PACKAGE

MENUS WILL VARY SEASONALLY.  THE WINTER PREMIUM DINNER PACKAGE MENU IS AS FOLLOWS:

FIRST COURSE

BROWN BUTTER CAULIFLOWER BISQUE
CREAMY CAULIFLOWER BISQUE WITH EMULSIFIED BROWN BUTTER

SECOND COURSE OPTION 1

FILET MIGNON
PICKLED GOLDEN BEETS, BLUEBERRY GASTRIQUE, WHITE BEAN CASSOULET AND BRAISED GREENS

SECOND COURSE OPTION 2

PAN SEARED SALMON
ROASTED BEETS, SAUTÉED KALE, CRUMBLED GOAT CHEESE, PICKLED RED ONION, SATSUMA BEURRE BLANC

THIRD COURSE

BOB HOPE’S LEMON MERINGUE PIE
1940S USO COOKBOOK RECIPE