



First Course Selections

THE WEDGE

bacon, bleu cheese, bleu cheese dressing, tomatoes, cucumber and croutons

CLASSIC LOBSTER BISQUE

rich & decadent

COWANS FORD CHEESY BREAD

garlic, onion & four cheese spread on french baguette croustades

SPINACH & ARUGULA

orange segments, spiced candied walnuts, goat cheese crumbles, red onion, maple-balsamic vinaigrette

Entrée Selections

QUEEN'S CUT OF SLOW ROASTED PRIME RIB

12 oz. garlic & pepper studded, slow-roasted prime rib of angus beef with Yukon Gold mashed potatoes and au jus

TENDERLOIN MEDALLIONS DIANE

two 3 oz. medallions, potato cake, brandy cream sauce, potato sticks

CHILLFIRE CHICKEN

charbroiled chicken breast, layers of sliced black forest ham, jack cheese brulee, garlic cheese sauce, creamed spinach

WILD SALMON PAVE

parsley-herb crust, braised kale, pork belly and white beans with a grapefruit-port butter sauce and a side of Yukon Gold mashed potatoes

Grand Finales

COUNTRY CROCK BREAD & BUTTER PUDDING

crème anglaise, bourbon caramel sauce

PINEAPPLE UPSIDE DOWN CAKE

light chiffon, buttercream, soaked pineapple, cheesecake layer

DOUBLE DECKER CHOCOLATE MOUSSE TORTE

with fresh berry sauce


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COURSE
Queen's Feast
2018



\$35 per person No substitutions, please.

