

*Greeting*  
**Champagne Cocktail**

*Amuse-bouche*

**Gougères**  
*Savory French cheese puffs*

*1<sup>st</sup> Course*

**Crab Cake**  
*Served with Sriracha Aioli*

-or-

**Dinner Salad**  
*Baby greens, candied walnuts, feta, dried cranberries,  
and champagne vinaigrette*

*2<sup>nd</sup> Course*

*(your choice of)*

**Beef Bourguignon**

*Beef with carrots, mushrooms, and onions served over crème fraîche mashed potatoes*  
\$50 per person

**Pan Seared Salmon**

*Served with potato gratin with gruyere and roasted root vegetables*  
\$45 per person

**Chicken Fricassee**

*Braised chicken thighs in a cream sauce served with wild rice and asparagus tips*  
\$45 per person

**Mushroom Stroganoff (Vegan)**

*Creamy mushroom sauce with shallots, garlic and herbs served over rotini noodles*  
\$35 per person

*3<sup>rd</sup> Course*

**Chef's Dessert Sampler (one plate with three tasty desserts)**

*Chocolate mousse with raspberry coulis / Crème brulee with berries / Pot de crème with Chantilly cream*

***Wine Pairings Available for \$25 per person or \$40 per couple***