



## Twilight Group Tour Dinner Menu



### **FIRST COURSE**

*(choice of one)*

#### **FRENCH ONION SOUP AU GRATIN**

*aged Gruyere cheese and yesterday's bread*

#### **OZZIE'S SPINACH SALAD**

*fresh spinach, dried cherries, pine nuts, roasted bell peppers, bacon & Asiago cheese  
cherry vinaigrette dressing*



### **ENTRÉE**

*(choice of one)*

#### **FILET MIGNON 8 oz.**

*U.S.D.A. Prime Dry Aged tenderloin steak, grilled to your desired degree of doneness  
choice of garlic mashed potatoes or creamed spinach*

#### **LEMON PEPPER HALIBUT**

*braised green beans, charred tomato marmalade and Old Bay aioli*

#### **CRISPY FREE RANGE ORGANIC CHICKEN**

*guanciale polenta, wild mushrooms & garlic jus*



### **DESSERT**

*(choice of one)*

#### **DOUBLE CHOCOLATE MOUSSE**

*dark and milk chocolate with hazelnut brittle*

#### **BERRIES & CREAM**

*lemon marscapone mousse, spearmint*



### **COFFEE, TEA or SOFT DRINK**

*Included*

**\$50 per person, inclusive of tax and gratuity**