



Copper Blues Snow Globe DINNER MENU

APPETIZER

WILD MUSHROOM SALAD

with goat cheese and lemon dressing over arugula

FRENCH ONION SOUP

topped with gruyere and crostini

LOBSTER CRAB CAKE

served with lemon mayo

NEW YORK STRIPLION

with mashed potato and seasonal vegetables

SALMON

pan seared, oven baked with hoisin glaze, served with basmati rice and vegetables

ENTREE

RACK OF LAMB

Dijon, garlic & herb crusted served with mashed potato and seasonal vegetables

BUTTERNUT SQUASH RAVIOLI

in thyme infused butter, arugula, leeks, and pear with goat cheese and candied walnuts

DESSERT

Warm Apple Tart a la mode

Traditional creamy Carrot Cake

\$98 per person plus taxes & gratuity