

\$40 MENU (DINNER OR LUNCH)



APPETIZER

ARTICHOKE HEART BEIGNETS

Creamy boursin style cheese rolled in mixture of bread crumb served with basil aioli.

SALAD

KALE SALAD

Dried cranberries, walnut, goat cheese in mustard-lemon dressing.

ENTRÉE

STUFFED CHICKEN BREAST

Stuffed with mushrooms, spinach and mozzarella cheese in sun dried tomato white wine sauce, mashed potato & vegetables.

GRILLED SALMON

Served with roasted red potato mashed, and sauteed spinach, topped with lemon garlic aioli.

GNOCCHI GORGONZOLA

Traditional tender potato dumplings in gorgonzola cream sauce topped with Panko, Parmigiana.

TAGLIATELLE BOLOGNESE

Traditionally prepared beef Bolognese sauce with homemade tagliatelle pasta.

DESSERT

MINI BEIGNET CHOCOLATE TRIO

It comes in a trio assortment of dark chocolate, creamy chocolate hazelnut, and white chocolate. Made with all-natural ingredients. Imported from France.