

APRIL PRIX FIXE

available april 17, 18 & 19

APPETIZERS (select one)

HEIRLOOM TOMATO PANZANELLA SALAD

heirloom tomato wedges, rustic bread,
greek olives, burrata cheese, basil, greek vinaigrette

PAN-SEARED CALAMARI & SHRIMP

cherry peppers, lemon, garlic, cilantro citrus vinaigrette

BROCCOLI CHEDDAR SOUP

rye crostini, fresh herbs

ENTREES (select one)

FILET MIGNON

smashed yukon potatoes, roasted asparagus,
blueberry demi glace, roasted sherry mushrooms

ROSEMARY GARLIC ENCRUSTED GRILLED LAMB CHOPS

garlic mashed potatoes, black pepper mustard asparagus

LOBSTER SPAGHETTI ALLA NERANO

lemon basil and olive oil poached lobster, fresh spaghetti, lemon wine garlic broth,
sautéed zucchini, pecorino cheese, fresh herbs

SPAGHETTI PRIMAVERA

lemon white wine garlic broth, exotic mushrooms,
zucchini, asparagus, pangritata

DESSERTS (select one)

CARROT CAKE

cream cheese frosting

CHOCOLATE HAZELNUT BREAD PUDDING



THE LOUNGE
at Glen Sanders Mansion

\$50 per guest

\$20 cocktail pairing

tax & gratuity not included