

Tour Group Dinners

ACCOMPANYING ALL MEALS:

- Fresh breads from our Pâtisserie
- Garden Salad of fresh greens, tomato, cucumber, carrot & balsamic vinaigrette
- Coffee and Tea Service
- Chef's Choice Dessert

CHOOSE TWO (2) ENTRÉES

All dinner entrées have a minimum of 7oz. protein

- **SCROD CHRISTOPHER**
fresh from the George's Bank, baked in a cracker crumb crust with lemon beurre blanc sauce
- **CHICKEN FRANÇAISE**
boneless breast of chicken dipped in a light egg batter with a lemon-butter sauce combining garlic and sweet vermouth
- **PECAN CRUSTED SALMON**
pecan crusted Atlantic salmon sautéed and finished with a maple beurre blanc sauce
- **ROSEMARY RUBBED SLICED SIRLOIN**
served with chef's choice of potato, fresh seasonal vegetables and Bordelaise sauce
- **CHICKEN MARSALA WITH WILD MUSHROOMS**
boneless breast of chicken sautéed with herbs and served with a Marsala mushroom sauce
- **PENNE PASTA WITH CHICKEN AND SAUSAGE**
grilled chicken and Andouille sausage tossed with penne pasta in a lightly spiced tomato cream sauce

\$24 INCLUSIVE OF TAX AND GRATUITY PER PERSON