

LEGACY MENU DINNER CELEBRATING 20 YEARS OF SIGNATURE DISHES

HORS D'OEUVRES

SERVED FAMILY STYLE

Chopped Liver

Brioche Points

Cherry Bacon & Apple Flatbread

Fromage Blanc, Gruyere

APPETIZER

Maine Lobster Cocktail, Ripe Avocado

Honey-Lime Vinaigrette, Cilantro

SALAD

The Seven Layer Salad

Peas, Tomatoes, Hummus, Cucumber, Cheddar Cheese,
Hard-Boiled Egg, Bacon, Creamy Dill Dressing

*Consuming raw or under cooked meats, poultry and seafood may increase your risk of foodborne illness.

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PASTA

Goat Cheese Ravioli

Tomatoes Fondue, Fresh Herbs, Basil Oil, Grana Padano

MEAT

Veal Tenderloin Oscar

Merus King Crab, Asparagus Tips,
Cauliflower Mash, Bernaise Sauce

DESSERT

Apple Crisp Tart

Vanilla Ice Cream

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