

**SPECIAL FUNCTION
GOLD DINNER MENU
\$80 PER PERSON**

PLUS 6% SALES TAX AND 20% GRATUITY

MENU SUBJECT TO CHANGE

1ST COURSE

(SELECT ONE OPTION FOR ALL GUESTS):

CAESAR SALAD

Parmesan Crisps, Focaccia Croutons, Creamy Lemon Parmesan

M SALAD

Tomato, Feta, Cucumber, Olive Oil Crouton
Cipollini Vinaigrette

NEW ENGLAND CLAM CHOWDER

Quahog Clams, Potatoes, Fresh Herbs

ENTREE

(SELECT THREE OPTIONS FOR ALL GUESTS):

SALMON

Honey, Roasted Vegetables

SAUTEED VEAL & SHRIMP 'M'

Spinach & Mushroom Risotto, Six Herb Marsala Sauce

MISO HALIBUT

Goat Cheese Dumplings, Cauliflower, Amaretto Bacon, Orange Ginger Broth

SHORT RIB

Mashed Potatoes, Seasonal Vegetables, Wild Mushroom Demi

SHRIMP BUCATINI PASTA

Large Gulf Shrimp, 4hr. Tomato Ragout, Garlic Oil, Parmesan, Basil

DESSERT

(SELECT ONE OPTION FOR ALL GUESTS):

M CLASSIC KEY LIME PIE

Whipped Cream, Raspberry Puree, Lime Zest, Graham Cracker Crumbs

VANILLA CRÈME BRULÉE

Whipped Cream, Mixed Berries, Fresh Mint

DUET CHOCOLATE MOUSSE

Fresh Berries



WATERFRONT
GRILLE