

Nutcracker Ballet Benefit Dinner Menu

First Course Appetizer

~Paired with Sparkling Wine, 3oz pour

Crostini topped with Cherve, Roasted Garlic & Sautéed Wild Mushrooms

Second Course

Seafood Stuffed Vol au vents

- Crab & Tiger Shrimp with a Rich Cream Sauce with Parmesan Reggiano, Lemon Zest & Chives served with Mixed Greens (*Chardonnay or Pinot Gris, 3oz pour*)

Third Course

Porcini Encrusted Beef Tenderloin Medallions

- White Truffle & Blue Cheese Butter, Balsamic Reduction, Wilted Spinach & Gruyere Mashed Potatoes (*Cabernet Sauvignon, 3oz pour*)

Fourth Course

Chocolate Hazelnut Tart

- With Raspberry Sauce & Fresh Whipped Cream(*Merlot, 3oz pour*)

