

THE CAPITAL DINNER

APPETIZERS FOR THE TABLE

Pan-Fried Calamari with Hot Cherry Peppers
Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes
Lobster and Crab Cakes

SALAD CHOICE

Field Greens Salad with Parmesan Vinaigrette
Wedge with Bleu Cheese and Smoked Bacon

ENTRÉE CHOICE

Filet Mignon 10 oz
Porcini Rubbed Bone-In Ribeye with 15-year Aged Balsamic
Bone-In Kona Crusted Dry Aged NY Strip with Shallot Butter
Pan-Seared Sea Bass with Shiitake Mushrooms, Asparagus and Miso Butter
Tomahawk Veal Chop with Sage Butter, Marsala Jus and Crispy Prosciutto
Roasted Chicken Breast with Mushrooms and Parmesan Risotto

ACCOMPANIMENTS FOR THE TABLE

Sam's Mashed Potatoes
Grilled Asparagus with Lemon Mosto
Lobster Mac 'N' Cheese

DESSERT CHOICE

Chef's Selection of Desserts

120 PER GUEST

Not Inclusive of Beverage, Tax or Gratuity.

