

MENU

FIRST COURSE

PRIMO ANTIPASTO PIATTO

Prosciutto, Melone, Bocconcino, Olives and Jardinière

SECOND COURSE

Roasted Butternut Squash Risotto con Pancetta

THIRD COURSE

LOBSTER RAVIOLI ALLA VODKA

Homemade Ravioli filled with fresh Atlantic Lobster tossed in a creamy tomato vodka sauce

MAIN COURSE

AMARONE BRAISED BEEF SHORT RIB & SCALLOPS

Amarone marinated Braised Short Ribs with Cipollini Onions in a red wine au jus and seared Scallops with Roasted Potatoes and Seasonal Vegetables

DESSERT

CRÈME BRÛLÉE

A sweet dessert consisting of a rich custard base topped with a layer of hardened caramelized sugar and fresh blueberries

*Bottle of Champagne Per Table
and Bottle Service Available*

DJ AND LIVE ENTERTAINMENT

CHATEAU LE JARDIN
CONFERENCE • EVENT VENUE