

Gourmet Dinner

Saturday, March 6th

6:00-6:30 Cocktails

6:30 Courses Begin

Appetizer

Angel Hair Pasta w/ Sundried Tomato Cream Sauce
& Sausage Quenelles

Salad

Spring Mix Salad Served in a Parmesan Basket with Apples,
Pears, Strawberries, Asiago Cheese & Sesame Pork

Raspberry Sorbet

Entrees Choice of

Pan Seared Pork Medallions

Layered with Roasted Red & Yellow Peppers, Grilled
Eggplant, Greyer Cheese & Rosemary Demi Glaze

Or

Sole Nok Hill

Fresh Filet of Sole Stuffed w/ Shrimp, Sun dried Tomato,
Pine Nuts & Spinach Stuffing.

Baked to Perfection, Basted w/ Garlic Lemon Butter.

Dessert

Chocolate Ribbon Mousse

Sabayon Chocolate Mousse, w/ Hint of Bourbon,
Wrapped in a Ribbon of White & Dark Chocolate

\$50.00 Per Person