

DINNER

PRICED PER PERSON \$50

Amuse Bouche
seasonally inspired palate warmer

APPETIZERS

Warmed bread and whipped butter to be served at each table

radius Tomato Soup

*Warm bread
or*

Smoked Atlantic Salmon Chowder

*Oyster crackers
or*

Kale & Romaine Caesar Salad

*House-smoked bacon, herb croutons, spicy creamy dressing, shaved parmesan
or*

Beet Salad

Feta, arugula, candied pecans, mint, sea buckthorn vinaigrette

ENTRÉES

Stuffed Chicken Supreme

*Parmesan mashed potatoes, seasonal vegetables, cranberry, jus
or*

Pan Seared Atlantic Salmon

*Dill & tarragon cream, garlic & chili rapini, roasted potatoes
or*

Pasta of the Day

*Chef's creation
or*

Angus Steak & Frites

Sautéed onions & mushrooms, French mayo, sweet vermouth oxtail jus

DESSERT

chef's seasonally inspired dessert

radius