


## ENTRÉES ROYALE

Your choice of the following:

ROASTED BEEF TENDERLOIN
Sliced Roasted Beef Tenderloin with Duchess Potatoes, Asparagus, and a Cbasseur Sauce

## GRILLED LAMB CHOPS

Pine Nut Couscous, Roasted Zucchini, and Apricot Gastrique

BRAISED COBIA
braised in Pomodorro Sauce served with
Vegetables over Angel Hair Pasta

PORK THREE WAYS
Pulled Pork with a Bacon and Andouille "Étouffée" Sauce served with Spoon Bread topped with Swiss Chard

## VEGETARIAN "CASSOULET"

Baked French-style Casserole of Cannelini and Garbanzo Beans topped with Wild Mushrooms, Zucchini, Shallots, Tomatoes, and Herbs

## FRIED CHICKEN

Fried Cbicken with a House-made Macaroni and Cheese and seasonal Vegetables

## FINALES

Your choice of the following:
CHEF'S DESSERT TRIO
Cinderella sent ber Chefs around the world to discover new desserts.
They are bappy to share three of their favorites with you.
VALRHONA CHOCOLATE MOUSSE
A light Chocolate Mousse presented with Berries and Raspberry Sauce

> ALMOND CHEESECAKE
> with Lingonberry Jam

RASPBERRY NO SUGAR ADDED SORBET
with Berries


An 18\% service charge is included in the price of each meal.

