



chasters gala customer appreciation dinner
November 25, 26, 27

RECEPTION @ 6:00 PM

AMUSE BOUCHE CANAPES - SPECIAL \$5.95 GLS CHAMPAGNE

tuna carpaccio, shitake mushrooms & red pepper salsa
stilton butter and blueberry
smoked salmon mousse and fresh dill
smoked salmon wasabi swirls
goat cheese, red pepper tapenade and basil

DINNER @ 6:45 PM



butternut squash soup

cappuccino "au lait" foam & porcini dust



artisan greens

fresh greens, blue cheese, toasted hazelnuts & honey hazelnut dressing



seared scallop

parsnip purée, crispy pancetta & grainy mustard aioli



char-grilled AAA beef tenderloin 4oz (add \$5.00 for 6oz portion)

carrot purée, seasonal vegetables, potato pave & red wine jus

or

pan - seared salmon 4oz (add \$5.00 for 6oz portion)

carrot purée, seasonal vegetables, potato mash & caper, tomato olive oil dressing



dessert duo

rich chocolate mousse & vanilla panna cotta

chasters event gratuity of 17.5% of F&B total will be added to final bill, unfortunately coupons, gift certificates or other discounts not accepted for payment for these 3 nights.