

# ***Sister Act Bar Dinner***

*Served From 4:00 PM until Curtain*

## **Cream of Celery Soup 11**

*Lump Crabmeat, Dill Crème Fraiche*

## **Burrata Salad 16**

*Arugula, Shaved Fennel, Strawberries, Sichuan Peppercorn Vinaigrette*

## **East Coast Oysters 21**

*Half Dozen Oysters on the Half Shell, Champagne Vinegar Mignonette*

## **Smoked Salmon Plate 18**

*Norwegian Smoked Salmon, Capers, Red Onion, Chopped Egg, Crisps*

## **Chilled Roasted Asparagus Caesar 16**

*Caesar Dressing, Shaved Parmesan, Sourdough Croutons*

## **Surf & Turf Quesadilla 19**

**[One Steak. One Lobster]**

*Monterey Jack Cheese, Pico de Gallo, Guacamole,  
Sour Cream, Tomatillo Salsa Verde*

## **Shrimp Cocktail 21**

**[5 Jumbo Shrimp]**

*Horseradish Ginger Cocktail Sauce*

## **Sesame Crusted Yellowfin Tuna Tataki 21**

*Soy Sesame Glaze, Sea Bean Salad, Miso Dressing*

## **Pasta Pomodoro 25**

*San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Shaved  
Parmesan Reggiano*

## **Duck Confit 28**

*Pancetta Roasted New Potatoes, Yellow Turnip Puree, Rosemary Jus*

## **[Side of French Fries 12]**

## **Desserts**

### **Devil's Food Cake 13**

*Chocolate Ganache, Cherry Sauce*

### **Heavenly Halo Cake 13**

*Gateau St. Honore-Vanilla Pastry Cream Filled Cake, Whipped Cream  
& Fresh Berries*

### **Assorted Selection of Gelato & Sorbet 11**

### **Mixed Berry Bowl 14**

### **Cheese Plate 16**

*Selection of 3 cheeses:*

*Cotswold—England. A creamy, sweet, and mild, yet full-flavored whole  
milk English cheddar with chopped onions and chives.*

*Rosemary Manchego—Spain. Aged three months, an artisan rosemary  
flavored sheep's milk cheese with intense flavor and complex herbal  
undertones.*

*Triple Cream Brie—U.S.A. A smooth, soft-ripened, un-pressed cow's  
milk cheese produced in Michigan with full, buttery, fruity flavors and  
notes of mushroom.*