

## *specialty entrees*

Chateaubriand in Bénaise Sauce

Sliced Roasted Rack of Veal Au Jus

Broiled Veal Chop With Rosemary and Sage

Roasted Colorado Rack of Lamb With Seasoned Breadcrumbs

Half-Roasted, Free Range Chicken With Garlic, Lemon and Rosemary

Tournedo of Beef, Barolo Wine Sauce With Chanterelle Mushrooms

Organic Rack of Pork Chop Sliced Over Broccoli Di Rabe

Grilled Aged New York Sirloin Steak

Medallions of Veal Plume De Veau Lu Nello's Style

Casco Bay Roasted Cod Fish With Mashed Potatoes and Shallots

Wild Salmon, Pistacchio Crust in a Mustard Green Peppercorn Sauce

Roasted Wild Halibut With Breadcrumbs, Melted Cherry Tomatoes & Spinach

Georgia Bank Lemon Sole, Daria Style

## *dinet collection paired entrees*

Tournedo of Beef With Maine Poached Lobster

Medallions of Veal With Shelled Alaskan King Crab Legs

Breast of Free Range Chicken & Baked Jumbo Shrimp Oreganato

