



First Course

Garlicky Escargot, Country Ham, Vol au Vent

Jumbo Lump Gulf Crab Cake, Spicy Cucumber Relish, Creole Remoulade

Buttermilk Fried Quail, Apricot BBQ, Stone Ground Grits

Second Course

Mixed Greens, Orange-Sage Vinaigrette, Feta

Classic VY Caesar

Third Course

Filet of Beef, Leek-Gouda Mashed Potato, Asparagus, Béarnaise, Butter Poached Lobster

New Bedford Scallops, Wild Mushroom-Crab Risotto, Vanilla Butter Sauce

Orange-Fennel Pollen Crusted Veal Chop, Smoked Tomato Coulis, Stone Ground Gouda Grits, French Green Beans

Parmesan Crusted Grouper, Orrechiette Pasta, Nicoise Olives, Artichokes, Feta, Grape Tomato

Dessert

Hazelnut-Chocolate Cheesecake for Two