

PREMIER 4TH OF JULY DINNER

APPETIZER

Blinis with Caviar
with crème fraiche, chives, and minced red onion

SEAFOOD

Jumbo Shrimp Cocktail
with mignonette sauce, cocktail sauce and lemon

PASTA

Agnolotti ai Quattro Formaggi
with oven-blistered cherry tomatoes

SALAD

**Butter Lettuce, Celery, Tomato,
and Cucumber**
with chives lemon vinaigrette

ENTRÉE

Petite Filet Mignon
with a Wild Mushroom Demi-Glace

– and –

Sweet Maine Lobster Tail
Stuffed with Crab Meat
Roasted Baby Creamer Potato

SWEET ENDINGS

Apple Tart
Chocolate Truffle
Chocolate-Covered Strawberries