



EDGE

First Course

Baby Greens

Goat Cheese, Crispy Golden Potatoes, Grape Tomatoes,
Aged Sherry Vinaigrette

Baby Spinach Salad

Blue Cheese, Pumpkin Seeds, Raspberry Vinaigrette

Second Course

Penne Pasta

(Vegetarian Upon Request)

Sautéed Chicken, Sweet Pea, Tarragon Garlic Cream, Grana

Pan Seared Canadian Salmon

Kaffir Lime Coconut Broth

Kabiyaki Glazed Pork Tenderloin

Oven Roasted European Chicken Breast

Stuffed With Prosciutto & Brie, Tarragon Cream

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Pistachio Praline Cheese Cake

Chocolate Cookie Crust

Chocolate Mille-Feuille

Crispy Puff Pastry, Chocolate Peanut Butter Ganache,
Vanilla Crème Anglaise

Executive Chef

Timothy Widrick

*Consuming Raw Or Undercooked Seafood, Shellfish &
Meats May Increase Your Risk Of Food Borne Illness



First Course

Baby Greens

Goat Cheese, Crispy Golden Potatoes,
Aged Sherry Vinaigrette

Baby Spinach Salad

Blue Cheese, Raspberry Dressing, Pumpkin Seeds

Second Course

Penne Pasta

(Vegetarian Upon Request)

Sautéed Chicken, Sweet Peas, Tarragon Garlic Cream, Grana

Pan Seared Scottish Salmon

Kaffir Lime Coconut Broth

Lump Crab Cakes

Caper Remoulade

Kabiyaki Glazed Pork Tenderloin

Oven Roasted European Chicken Breast

Stuffed With Prosciutto & Brie, Tarragon Cream

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Pistachio Praline Cheese Cake

Chocolate Cookie Crust

Chocolate Mille-Feuille

Crispy Puff Pastry, Chocolate Peanut Butter Ganache,
Vanilla Crème Anglaise

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EDGE

First Course

Baby Spinach Salad

Blue Cheese, Raspberry Dressing, Pumpkin Seeds

Baby Greens

Goat Cheese, Crispy Golden Potatoes, Aged Sherry Vinaigrette

Second Course

Penne Pasta

(Vegetarian Upon Request)

Sautéed Chicken, Sweet Peas, Grana,

Tarragon Cream, Grana,

*Pan Seared Canadian Salmon

Coconut Kaffir Lime

Lump Crab Cakes

Caper Remoulade

Kabiyaki Glazed Pork Tenderloin

Oven Roasted Chicken Breast

Stuffed With Brie & Prosciutto, Tarragon Cream

*Tournedos of Filet Mignon

Burgundy Demi

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Pistachio Praline Cheese Cake

Chocolate Cookie Crust

Chocolate Mille-Feuille

Crispy Puff Pastry, Chocolate Peanut Butter Ganache, Vanilla Crème Anglaise

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First Course

Crispy Calamari

Ginger Sriracha Dressing

Crispy Alsatian Pizza

Applewood Smoked Bacon, Onions, Crème Fraîche

Baby Spinach Salad

Blue Cheese, Raspberry Dressing, Pumpkin Seeds

Baby Greens

Goat Cheese, Crispy Golden Potatoes, Aged Sherry Vinaigrette

Soup du Jour

Second Course

Penne Pasta

(Vegetarian Upon Request)

Sautéed Chicken, Broccoli, Roasted Portabella, Sundried Tomato

Garlic Cream, Grana, Red Pepper Flake

***Pan Seared Canadian Salmon**

Kaffir Lime Coconut Broth

Lump Crab Cakes

Caper Remoulade

Kabiyaki Glazed Pork Tenderloin

Oven Roasted European Chicken Breast

Stuffed With Prosciutto & Brie, Tarragon Cream

***Tournedos of Filet Mignon**

Burgundy Demi

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Pistachio Praline Cheese Cake

Chocolate Cookie Crust

Chocolate Mille-Feuille

Crispy Puff Pastry, Chocolate Peanut Butter Ganache, Vanilla Crème Anglaise

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EDGE

First Course

Crispy Calamari

Ginger Sriracha Dressing

Crispy Alsatian Pizza

Applewood Smoked Bacon, Onions, Crème Fraîche

Soup du Jour

Second Course

Baby Spinach Salad

Blue Cheese, Raspberry Dressing, Pumpkin Seeds

Baby Greens

Goat Cheese, Crispy Golden Potatoes, Aged Sherry Vinaigrette

Third Course

Penne Pasta

(Vegetarian Upon Request)

Sautéed Chicken, Sweet Peas, Tarragon Cream Sauce, Grana

*Pan Seared Canadian Salmon

Kaffir Lime Coconut Broth

Lump Crab Cakes

Caper Remoulade

Kabiyaki Glazed Pork Tenderloin

Oven Roasted European Chicken Breast

Stuffed With Prosciutto & Brie, Tarragon Cream

*Tournedos of Filet Mignon

Burgundy Demi

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Pistachio Praline Cheese Cake

Chocolate Cookie Crust

Chocolate Mille-Feuille

Crispy Puff Pastry, Chocolate Peanut Butter Ganache, Vanilla Crème Anglaise

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