



**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 Peas, 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,  
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, Sweet Peas, Tarragon Garlic Cream, 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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# 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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