

# The Bar

## TONIGHT'S SIGNATURE COCKTAIL



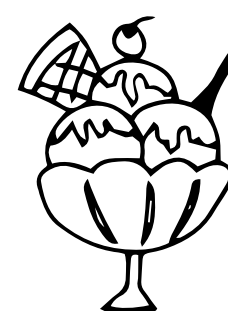
*Paloma Spritzer w/ freshly squeezed citrus,  
grapefruit soda and rosemary*



## HORS D'OEURVE

*Focaccia Bites w/ endive, whipped marscapone &  
fig balsamic reduction*

## LATER TONIGHT



*Enjoy a Gourmet Ice Cream Bar featuring:*

*Frozen Custard, Espresso Fudge Sauce, Edible  
Pearls, Benne Toffee, Boozy Cherries, Chocolate  
Crunchies, Whipped Cream, Crisp Pizelles*

*~ Chef B*

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# Dinner Menu

PLEASE ENJOY

*Pan Seared Airline Chicken Breast  
basted in a roasted garlic-tarragon brodo and  
accompanied by a savory pan jus*

*Balsamic Glazed Carrots  
tricolor carrots glazed with honey and butter  
sprinkled w/ fresh herbs and balsamic reduction*

*Potato Gnocchi  
pillow like potato dumplings sautéed, tossed in a  
lemon brown butter sauce, topped with crispy  
sage and grated parmesan*

*prepared by,*

*~ Chef B*

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