



Dinner Menu

House prepared "Boursin" cheese with crostini

Tempura shrimp with spicy slaw and wasabi drizzle

Baked five-cheese stuffed vine tomato with beurre fondue

Golden gulf oysters with Dijon dipping sauce

Beef Carpaccio with herb oil, parmesan and crispy capers

Raffa's blue cheese wedge salad with marinated tomato and bacon

Frisee salad with sundried cranberries, candied walnuts, sherry wine vinaigrette
goat cheese and fresh basil

Classic lobster bisque with aged dry sherry

Grilled Atlantic swordfish sauteed artichoke hearts, marinated tomatoes, spinach tomato butter

Medallions of beef tenderloin roasted shallots and Marchand du vin sauce

Baked dill and brie cheese stuffed salmon filet lemon dill sauce buttery croutons

Apple brined free range breast of chicken- white bean and potato puree- huckleberry reduction

Seafood Opus - Shrimp, mussels, calamari, and scallops- tomato Anisette pan sauce

Chocolate mousse cake with chocolate ganache and raspberries

Espresso cheese cake with candied coffee beans and latte cream

Poppy seed and cream scones with macerated strawberries and whipped cream

Peaches and cream bread pudding with white chocolate sauce

Hosts-Tony and Leslie Raffa

Executive Chef / Partner- David Welch

Sous chef Kurt Runge

\$45.00 per person (excludes liquor, tax, & gratuity)

For reservations call: 281-360-1436