



Hospitality for Hope

Benefiting the Sentinel Foundation

\$49

COURSE 1

Lobster Bisque

maine lobster, crème fraîche

Local Greens

sunflower, tomato, cucumber, onion,
honey lemon chardonnay dressing

COURSE 2

Herb Crusted Atlantic Cod

sweet corn succotash, roasted fingerlings,
roasted red pepper vinaigrette

Lobster Fettucine

chopped maine lobster, asparagus, parmigiano reggiano,
fresh basil, sherry lobster cream

Grilled Twin Filets

two 4oz filet mignon, green beans, mashed rose
potatoes, bourbon peppercorn sauce

DESSERT

Key Lime Pie
Rustic Cheesecake

50% of proceeds go to the charity!

