

THE CHANNEL CLUB

RECEPTION

FIRST & SECOND COURSE OPTIONS

CHOOSE ONE (ADDITIONAL COURSE \$3 PP SUPPLEMENT)

ⓄⓅ **Asparagus Mint Velouté**

mint, creme fraiche

ⓄⓅ **Wild Mushroom Bisque**

creme fraiche, chives

Ⓞ **Seasonal Melon & Prosciutto**

18 month parma prosciutto, cavaillon melon, strawberry, lemon oil

ⓄⓅ **GARDEN SALAD**

farmer's spring mix, cherry tomato, pickled onions, radish, champagne vinaigrette

CAESAR

baby gem lettuces, anchovy-parmagian, pangrattato

ⓄⓅ **Tomato Napoleon**

hand-rolled fresh mozzarella, local tomato, basil

Ⓟ **Beet Root Tatin**

salt roasted beets, goat cheese, pistachio, maché

Ⓟ **Eggplant Mozzarella Budino**

parmigian, tomato sugo

RIGATONI

classic bolognese, marinara, cacio pepe OR vodka

ⓄⓅ **Seafood Salad — \$3 pp sup**

sea scallop, shrimp, calamari, clam, mussel, celery, ligurian vinaigrette

THIRD COURSE OPTIONS

CHOICE OF 2 OPTIONS FOR TABLE SIDE ORDERING OR 3 OPTIONS WITH PRE-COUNTS

Ⓞ **Chateaubriand**

au poivre or bernaise

Chilean Seabass

panko dusted, miso

Ⓞ **Prime Rib**

au jus, horseradish

ⓄⓅ **Cauliflower Steak**

sicilian quinoa, riata

CHICKEN PICCATA

lemon, butter, capers, haricot vert, whipped potato

CHICKEN MARSALA

mushroom, sage

Ⓞ **Roasted Free-Range Chicken**

lemon, tarragon

Ⓞ **Long Island Duck Breast — \$3 pp sup**

cherry gastrique

Ⓞ **Amish Veal Chop Forestière — \$6pp sup**

wild mushroom marsala

Herbed Rack Of Lamb — \$3 pp sup

mint demi glace

FAROE ISLAND SALMON

herb crusted, mustard butter, haricot vert, whipped potato