

The Channel Club

RECEPTION

FIRST & SECOND COURSE OPTIONS

choose one (additional course \$3 pp supplement)

Ⓞ Ⓟ **Asparagus Mint Velouté**

mint, creme fraiche

Ⓞ **Seasonal Melon & Prosciutto**

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

Caesar

baby gem lettuces, anchovy-parmagian,
pangrattato

Ⓟ **Beet Root Tatin**

salt roasted beets, goat cheese, pistachio,
maché

Rigatoni

classic bolognese, marinara, cacio pepe OR
vodka

Ⓞ Ⓟ **Wild Mushroom Bisque**

creme fraiche, chives

Ⓞ Ⓟ **Garden Salad**

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

Ⓞ Ⓟ **Tomato Napoleon**

hand-rolled fresh mozzarella, local tomato,
basil

Ⓟ **Eggplant Mozzarella Budino**

parmigian, tomato sugo

Ⓞ Ⓞf **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 or 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