

PARAGON

SPECIAL OCCASION DINNER MENU # 1

FIRST COURSE

BRUSCHETTA
PORT GLAZED ONIONS, MAYTAG BLEU CHEESE

SECOND COURSE

MIXED LOCAL FIELD GREENS
BALSAMIC VINAIGRETTE

ENTRÉE

(CHOICE OF ONE)

ALL ENTREES, WITH THE EXCEPTION OF RAVIOLI,
ARE SIDED WITH GARLIC MASHED POTATOES AND SAUTÉED SPINACH

GRILLED NEW YORK STEAK
HERB BUTTER, MADIERA-MUSHROOM REDUCTION
(STEAK IS SERVED MEDIUM RARE TO MEDIUM)

PAN SEARED SALMON
CHIVE BEURRE BLANC

HERB ROASTED CHICKEN
NATURAL JUS

BLACK TRUFFLE RAVIOLI
ROASTED MUSHROOMS, PARMESAN

DESSERT

CHEF'S SELECTION

\$49.50 PER PERSON
PLUS TAX AND GRATUITY

SPECIAL EVENT MENUS SUBJECT TO SEASONAL CHANGES

PARAGON

SPECIAL OCCASION DINNER MENU # 2

FIRST COURSE

BRUSCHETTA
PORT GLAZED ONIONS, MAYTAG BLEU CHEESE

SECOND COURSE

MIXED LOCAL FIELD GREENS
BALSAMIC VINAIGRETTE

THIRD COURSE

ASPARAGUS RISOTTO
ENGLISH PEAS, HERB BROTH

ENTRÉE

(CHOICE OF ONE)

ALL ENTREES, WITH THE EXCEPTION OF RAVIOLI,
ARE SIDED WITH GARLIC MASHED POTATOES AND SAUTÉED SPINACH

GRILLED NEW YORK STEAK
HERB BUTTER, MADIERA-MUSHROOM REDUCTION
(STEAK IS SERVED MEDIUM RARE TO MEDIUM)

PAN SEARED SALMON
CHIVE BEURRE BLANC

BRAISED LAMB SHANK
NATURAL JUS

BLACK TRUFFLE RAVIOLI
ROASTED MUSHROOMS, PARMESAN

DESSERT

CHEF'S SELECTION

\$60.00 PER PERSON
PLUS TAX AND GRATUITY