



*Baci*

# THE CHEF'S PLATE

## SIGNATURE MENU

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### ANTIPASTI

#### SEAFOOD TOWER

FRESH CRABMEAT IN LAYERS WITH SMOKED SALMON  
SERVED WITH SAFFRON SOUR CREAM + CAVIAR  
**PROSECCO DOC BRUT // MASI MODELLO // ITALY**

### INSALATA

#### CHEF'S SALAD

WARM GOAT CHEESE CROSTINI, GARDEN FRESH  
PEPPERY GREENS, BUTTERMILK VINAIGRETTE  
**SAUVIGNON BLANC // KIM CRAWFORD // NEW ZEALAND**

### ENTRATA

#### FILET MIGNON CAMPECHE

MEDALLIONS OF BEEF TENDERLOIN ATOP VINE-  
RIPENED TOMATO SOCLE WITH TARRAGON DEMI-  
GLACE AND LARGE SHRIMP SERVED WITH GRATIN  
POTATOES DAUPHINOISE AND FRESH VEGETABLES  
**ELEVATION CABERNET // VINELAND ESTATES // NIAGARA**

OR

#### LOBSTER RAVIOLI

LOBSTER CREAM BRANDY SAUCE, SAUTÉED  
RAINBOW CHARD  
**CHARDONNAY // VINELAND ESTATES // NIAGARA**

### DOLCE

#### WHITE CHOCOLATE LAVENDER CHEESECAKE

WITH POMEGRANATE COULIS + FRESH BERRIES  
**ELEVATION RIESLING // VINELAND ESTATES // NIAGARA**

