

DINNER PACKAGE #3

\$50.00

Plus a soft drink Per Person not inclusive of tax, gratuity or alcoholic beverages

APPETIZER PLATTER FOR THE TABLE

Tomato Bruschetta with Gorgonzola

Or

Fried Calamari with Spicy Marinara and Horseradish Cream Sauce

FIRST COURSE

Choice of

Seta Basic

Young Greens with Whole-Grain Mustard Vinaigrette
and Parmigiano Reggiano

Soup Inspiration

MAIN COURSE

Choice of

Alaskan King Salmon Served with Sour Cream Mashed Potatoes and
Chardonnay, Whole Grain Mustard Sauce

Petite Filet Mignon

Sour Cream Mash Potatoes and Cabernet Reduction

Ricotta and Sundried Tomato Stuffed Chicken Breast
Garlic Mashed Potatoes and Truffle Sauce

DESSERT

Choice of

Apple- Caramel Tart Served with Vanilla Ice Cream

Chocolate Molten Cake Served with Whipped Cream
and Blood Orange Reduction