

4 Course Dinner & Live Music With The Cartells At The Historic

# HALEY MANSION

# **WELCOME PLATTER**

**Charcuterie Board** Our Signature Board

#### **SALAD**

**Baby Arugula** With Fresh Raspberries, Feta Cheese, White Chocolate Chips, With Champagne Vinaigrette

**Roasted Beets** Red Onion, Toasted Pistachios, Crumbled Goat Cheese, Over Mesclun Greens With Balsamic Vinaigrette

#### **APPETIZERS**

**Baked Brie Cheese**, Puff Pastry, Toasted Almonds, Honey Cider Glaze

**Grilled Blackened Shrimp Skewer**, Charred Pineapple Pepper Salsa, Crostini

## **ENTREES**

**Grilled Angus New York Strip** Topped With Wild Mushrooms & Cipollini Onion, Port Wine Reduction, Garlic Truffle Duchess Potatoes & Asparagus

**Oven Roasted Statler Chicken** With Hazelnut Cream Sauce, Herbed Fingerling Potatoes, Sautéed Green Beans

Merlot Slow Braised Beef Short Ribs Whipped Chive Yukon Gold Potatoes, Sautéed Broccoli Rabe, Topped With Crispy Fried Shallots

**Pan Seared Red Snapper**, Apple & Toasted Walnut Romesco Sauce, Served With Fennel Purée & Candied Root Vegetables

## **DESSERTS** New York Style Cheesecake With Fresh Berries

Vanilla Crème Brûlée