

*Vincent's* – (760) 745-3835

January 17<sup>th</sup> – 21<sup>st</sup>, 2017

\$30 per person

**Appetizer**

**Roasted Cauliflower & Parmesan Soup**

**Endive & Roasted Beet Salad**

endive, roasted beets, blue cheese & pork belly croutons tossed in a truffle vinaigrette

**Roasted Hen-of-the-Woods**

hen-of -the-woods mushroom roasted & drizzled with a roasted garlic vinaigrette,  
plated over ricotta cheese, a butternut squash purée & shaved asparagus

**Main Course**

**Lobster Tail with Dill Beurre Blanc**

Maine lobster tail plated over a faro-barley pilaf, finished with a dill beurre blanc &  
served with a medley of seasonally vegetables

**Bacon wrapped Petit Filet with Bordelaise Sauce**

petit filet wrapped with applewood smoked bacon & grilled to your preferred temperature, served over rösti potatoes &  
finished with a bordelaise sauce, served with a medley of seasonal vegetables

**Civet de Canard**

duck legs, simmered in red wine with herbs, mushrooms, carrots & onions,  
served over house-made wide noodles

**Dessert**

**Salted Butter Caramel-Chocolate Mousse & Peanut Brittle**

or

**Girl Scout "Candy Bar" Trio**