



Black Bass Hotel

Riverbank Dinner Menu

Four courses | For 15 guests or more

Choice Appetizer | Please choose 2

- **Crab Cakes** served with garlic and roasted red pepper
- **Horseradish Stuffed Shrimp** with a honey mustard sauce
- **Crispy Duck Confit** with port wine and dried cherry purée
- **Savory Mediterranean Baklava** with Tahini dressing
- **Warm Stilton Bleu Cheese Tart** with raspberry coulis

Choice of Soup or Salad | Please choose 1

- **Mixed Baby Field Greens**
with raspberry vinaigrette, goat cheese and toasted almonds
- **Classic Caesar Salad**
- **Iceberg Wedge**
with gorgonzola dressing and cherry tomatoes
- **Seasonal Soup**
Made with fresh seasonal ingredients from Chef's repertoire

Choice of Entrées | Please choose 4

- **Charleston Meeting Street Crab, Our Signature Dish!**
Classic crabmeat au gratin with triple cream, sherry, and sharp cheddar cheese
- **Grilled New York Strip Steak**
With Stags' Leap Merlot demi-glace and maître d'hôtel butter; served with mashed Yukon gold potatoes and seasonal vegetables
- **Grilled Filet Mignon**
With wild mushroom demi-glace; served with mashed Yukon gold potatoes and seasonal vegetables
- **Roasted Whole Chicken Breast**
Served with mashed Yukon gold potatoes and seasonal vegetables
- **Sautéed Chicken Breast with Jumbo Shrimp**
In a roasted tomato cream sauce with spinach and fresh fettuccini
- **Pecan Crusted Rack of Lamb**
With a creamed shallot demi-glace; served with potato pave and sautéed spinach
- **Sesame Seared Tuna**
With wild mushrooms, sobe noodles and wasabi beurre blanc
- **Miso Glazed Halibut**
With sautéed edamame, sweet peppers and mushrooms in an Asian vinaigrette
- **Sautéed Salmon in Red Thai Curry Sauce**
With jumbo lump crab and basil chiffonade, served with jasmine rice
- **Ancho Chili Glazed Pork Chop**
Served with a sweet potato purée and roasted pineapple salsa

- **Spinach and Ricotta Cheese Stuffed Ravioli**
With a fresh tomato purée and Locatelli cheese
- **Grilled Vegetarian Plate**
Marinated and grilled vegetables; served with hummus and cucumber raita

Dessert Options | Please choose 1

- **Miniature Seasonal Dessert Assortment** - (served family style on the tables)
cream puffs, brownies, chocolate strawberries, cannoli's, seasonal fruit tarts and fruit mousse shooters
- **Plated Dessert Choices | Please choose 2**
 - **Bass't Decadent Signature Mousse Cake** (Gluten-Free)
Vanilla bean cake layered with sea salt caramel mousse, vanilla bean mousse and caramel ganache
 - **Salted Caramel Chocolate Tart**
Chocolate tart filled with salted caramel and layered with chocolate ganache and sea salt
 - **Strawberry Shortcake Verrine**
Vanilla bean angel food cake layered with pastry cream, fresh strawberries and whipped cream
 - **Crème Brûlée** (Gluten-Free)
Creamy crème brûlée served with fresh seasonal fruit and gluten free honey biscotti
- **Event Cakes** (wedding, birthday, shower, etc...)
- Available from **The Lucky Cupcake Company- (267) 544-5912**
(certain restrictions may apply, please contact Joanne Jarin, owner, directly and you will have a tasting and work with her to design your event cake.)

Coffee and tea service included