

Hutch's Prix Fixe Menu Packages

Three course \$77 per person / Four course \$87 per person
plus tax & supplemental charges

Arrival Hors d'Oeuvres - Chef's Selection

Savory pastries / Chef's canapés / Selection of tartines

House Breads & Butter

First Course Selections

(choose 1)

Market / Seasonal Soup

Lobster Bisque

House Salad

Classic Caesar Salad

Seasonal Salad

Lobster Salad (+\$20 pp)

Entree Selections

(choose 3)

Chicken Duxelle

Mushroom-stuffed airline breast of organic chicken, pan jus, house potato

Faroe Island Salmon

Cajun spiced & grilled, sautéed greens, lemon, e.v.o.o.

Jambalaya Pasta

penne, Gulf shrimp, chicken, chorizo, spicy tomato cream sauce

Vegetarian Risotto

arborio rice, seasonal vegetables, pesto, e.v.o.o.

Beef Tenderloin 'Au Poivre', 6oz.

peppercorn-crust, pan-seared, brandy cream sauce

Steak Add-Ons

"Bistro" - Blue Cheese Butter, Red Wine Demi, Garlic Mashed (+\$8 pp)

"Oscar" - Sauce Béarnaise, King Crab, Asparagus (+\$24pp)

Steak & Chop Options

Beef Tenderloin 8oz (+\$10 pp)

NY Strip Steak 14oz (+\$12 pp)

Ribeye 16oz (+\$14 pp)

(2) Lamb Chops 8 oz (+\$8 pp)

House-made Desserts

(choose 2)

Chocolate Bouchon

Fruit & Sorbet

Seasonal Selection (Tart, Cheesecake, Crumble, Panna Cotta)

Fruit Tart