



## MADISON MENU

\$40.00 Per Person ++

Price excludes 20% Gratuity & 7% GA Sales Tax

### APPETIZER COURSE

Host Selects 1

#### Steak Tartare

Diced Angus tenderloin with Indonesian ketchup & mustard and grilled country bread.

#### Roasted Wild Mushroom Bisque with goat cheese crouton.

#### Pancetta Risotto

With sage, Crimini mushrooms and asparagus

### SALAD COURSE

Host Selects 1

#### Caesar Salad

Fresh romaine tossed with parmesan, herbed croutons and our zesty Caesar dressing.

#### Churchill's House Salad

Mixed greens, red onions, strawberries and candied pecans tossed in a sweet peppercorn vinaigrette.

### ENTRÉE CHOICE OF:

Guest Selects 1

#### Herb Crusted Salmon

Fresh filet of Atlantic salmon with herbed breadcrumb crust. Parmesan polenta, grilled asparagus and warm roasted red pepper coulis.

#### Grilled Ribeye Au Poivre

12oz Angus Ribeye crusted with black peppercorns. Served atop garlic potato puree with Horseradish Gorgonzola sauce and steamed broccoli rabe.

#### Chicken Marsala

Pan-roasted chicken breast with sauce Marsala. Served atop garlic potato puree with steamed broccoli rabe.

### DESSERT

Host Selects 1

Chocolate Peanut Butter Cream Pie

Iced Carrot Cake

### COFFEE/TEA

Menu Minimum 20 people