



DANCE MENU 2010

\$40.00 PER PERSON INCLUDES DRINK, TAX AND GRATUITY
3 COURSE MENU INCLUDES SALAD, ENTRÉE AND DESSERT.

TO START

CLASSIC SALAD

CHOPPED ICEBERG LETTUCE, GRAPE TOMATOES, WHITE CHEDDAR CHEESE,
CROUTONS AND RANCH DRESSING

ENTREES

12- OUNCE KANSAS CITY STRIP

ROASTED GARLIC WHIPPED POTATOES AND BABY GREEN BEANS

SHRIMP LINGUINE

SIX COLOSSAL SHRIMP, NICOISE OLIVES, GRAPE TOMATOES,
FRESH BASIL, AND ROASTED GARLIC OLIVE OIL

7-OUNCE FILET MIGNON

ROASTED GARLIC WHIPPED POTATOES, BABY GREEN BEANS
AND PINOT NOIR GLACE

CHICKEN LYONNAISE

GRILLED CHICKEN BREASTS, ROASTED GARLIC WHIPPED POTATOES,
BABY GREEN BEANS AND CARAMELIZED ONION SAUCE

MIXED VEGETABLE LINGUINE

ASPARAGUS, GREEN BEANS, ROASTED RED PEPPERS, AND SWEET PEAS
GARLIC BEURRE BLANC SAUCE

DESSERT

NEW YORK CHEESECAKE

WITH STRAWBERRY COULIS

CHOCOLATE MOUSSE CAKE

WITH CARAMEL SAUCE

THANK YOU FOR CHOOSING PIERPONT'S FOR YOUR CELEBRATION.