



Summer Menu

\$49

First Course

Served family style:

Thai Chicken Lettuce Wraps

Ginger sesame dressing, romaine hearts, cucumber, red bell pepper, onion, pea shoots, carrots & wontons

Whipped Ricotta & Focaccia

EVOO, aged balsamic, fig preserves, smoked maldon

Savory Beef Short Rib

Goat cheese & chives, garlic herb crostini, fresno pepper

Second Course

Guest choice of one:

Cajun Blackened Chicken Fettuccine Pasta

Mornay Sauce, Parmesan Cheese

Sliced Petite Tender Medallions

Truffle potato hash, heirloom baby carrots, rosemary port demi-glace

Grilled Salmon

Lemon dill caper Sauce, asparagus & heirloom baby carrots

Creamy Parmesan Pesto Vegetable Fettuccine

Broccoli, red bell pepper & asparagus

Third Course

Guest choice of one:

Petite Caribbean Bread Pudding Flan

Frosted Chocolate Cake

Chocolate pearls

