



First Course

Please choose one

Orange Fennel Salad

Toasted almonds, chenal goat cheese and balsamic vinaigrette

Roasted Delectata Squash Bisque

Sage cream and cotja cheese

Second Course

Please choose one

Seared Pacific Halibut & Sea scallops

Browned butter emulsion, Garlic Mashed Potatoes & braised kale

Braised Veal Osso Bucco

Creamy Risotto, Asiago cheese & cranberry apple chutney

Free Range Baked Chicken

Sauteed Broccolini, roasted fingerling potato & pan Jus

Grilled Sterling Silver New York Steak

Butter Poached Brussel sprouts, Fries & Chantrelle mushroom ragout

Third Course

Please choose one

Vanilla Bean Crème Brulee

Cranberry Bartlett Pear Crisp & Vanilla Ice cream

\$30.00 per person

(does not include tax & gratuity)