

Four - Course

DINNER MENU

STARTERS

Charcuterie Platter

Aged cheddar, aged parmesan, crusted chèvre goat cheese, Italian meats, dried apricots and cranberries, crackers and crisps

Summer Salad

Butter Lettuce, strawberries, goat cheese, sunflower seeds, meyer lemon vinaigrette

Assorted rolls and butter

MAIN COURSE

(PLEASE CHOOSE ONE)

Seared Sea Scallops with mango salsa, farro salad and vegetable succotash

Skirt Steak with salsa verde, caramelized onion mashed potatoes, honey glazed carrots

Mediterranean Chicken with cous cous, grilled seasonal vegetables and artichoke white bean ragout

Grilled Salmon with fingerling potatoes, lemon zested asparagus and mango salsa

Sliced Teres Major (beef) with bourbon glaze, buttermilk mashed potatoes, sea salted green beans

Baked polenta wedges (vegetarian/vegan) with grilled seasonal vegetables and balsamic reduction

DESSERT

Individual Chocolate Torte

with whipped cream and fresh berries