

\$48 ++ Tiered Menu; 3 course meal

Organizer to select 1 Salad or Soup

Soups and Salads

Baby Beet Salad GF

citrus, toasted pistachios, spring greens, aged balsamic, goat cheese dressing

Fennel & Lobster Soup GF

brandy cream, chives

Entrées

Ricotta Pappardelle

fresh peas, petit pea tendrils, creamy tomato sauce

Roasted Chicken

root vegetables, carrots, sage reduction

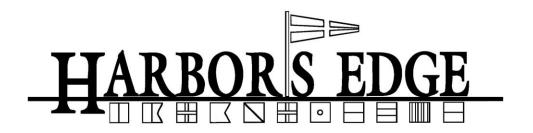
Grilled Salmon GF

cauliflower puree, shrimp, chorizo, tomato, herb oil



Indicates menu Items that contain Nuts, before placing your order, please inform your server if a person in your party has a food allergy.

gf = gluten free We pride ourselves in providing gluten friendly menu choices. While we strive to ensure those meals are safe for your diet, please be aware they are being prepared in an environment where gluten is present. Always notify your server of all allergies. v = vector



\$45 ++ Tiered Menu; 3 course meal

Organizer to select one dessert

Desserts



Lave Cake

Molten chocolate with vanilla ice cream



Petite Cheesecake

Berry compote



Rustic Apple Tart

Vanilla ice cream, caramel drizzle

Ice Cream

Haägen Dazs; vanilla, chocolate, strawberry



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