



FIRST COURSE

Local Greens

*Macerated Apricots, Toasted Hazelnuts,
Goat Cheese, Stone Fruit Vinaigrette*

Ahi Tuna Tartare

*Avocado Mousse, Cucumber, Soy,
Sesame, Sriracha, Crispy Wontons*

Jonah Crab Cakes

Celery Root & Green Apple Remoulade

MAIN COURSE

Roasted Half Chicken

*Maple-Glazed Acorn Squash,
Whipped Potato, Chicken Jus*

Grilled Lamb

Creamy Parmesan Polenta, Beans, Mint-Gremolata

Pan-Seared Atlantic Salmon

Parsnip Purée, Brussels Sprouts, Pomegranate

Grilled NY Strip Steak

*Roasted Broccoli & Cheddar, Garlicky Hasselback Potatoes,
Red Wine Sauce*

Stuffed Spaghetti Squash

*Red Quinoa, Swiss Chard,
Goat Cheese. Honey-Sambal*

DESSERT

Crossaint Bread Pudding

Butter Pecan Ice Cream, Bourbon Caramel

Brownie "Sundae"

Vanilla Ice Cream, Chocolate Ganache

\$59 Per Person

Subject to Seasonal Changes