



# signature plated dinner

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## appetizers

one bite crab cakes with jalapeno mayo

bruschetta trio with house ricotta +  
tomato basil, mushroom-marjoram, rare  
steak + grilled onion aioli

bacon-wrapped dates stuffed with goat  
cheese + drizzled with honey

## fresh local salad + bread

roasted beet + argula salad with goat cheese,  
candied pecans, + many citrus vinaigrette

artisan bread basket selection of sourdough  
+ multigrain rolls with whipped herb butter





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## dinner

grilled filet mignon in red wine demi-glace

pan-seared halibut in herb beurre blanc

stuffed portobello mushroom with quinoa + feta

all served with asparagus in lemon butter sauce +  
truffle mashed potatoes

## dessert

molten chocolate lava cake, served with vanilla  
bean ice cream + raspberry coulis

lemon ricotta cheesecake, served with blueberry  
compote + homemade whipped cream

regular + decaf coffee

