

# THREE COURSE MENU • 45 •

4:30PM-6PM

## CHAPTER I (KINDLY SELECT ONE)

- <sup>G</sup>ARTICHOKE BISQUE  
CITRUS CREAM/MICRO CELERY/CHILE OIL
- <sup>V</sup>POPE FARMS TOMATO SALAD  
ARCADIAN GREENS/MOZZARELLA PEARLS  
BASIL PESTO/CUCUMBER-ONION VINAIGRETTE
- <sup>V</sup>ROASTED GOLDEN & RED BEET SALAD  
GOAT CHEESE/ARTISAN LETTUCES  
PECAN DUST/HONEY-OAT VINAIGRETTE



## CHAPTER II (KINDLY SELECT ONE)

- <sup>\*G</sup>BLACKENED SALMON  
RATATOUILLE OF SQUASH/POTATO NEST  
BRUSSELS SPROUTS/CITRUS-CAPER CREAM
- BRAISED SHORT RIB OF BEEF  
ASPARAGUS/MUSHROOM RISOTTO  
TOBACCO ONION RINGS/PEPPERCORN SAUCE
- <sup>\*G</sup>SOUS VIDE CHICKEN ROULADE  
BROCCOLINI/OVEN TOMATO/WILD RICE PILAF  
ONION JAM



## INDEX (KINDLY SELECT ONE)

- MILK CHOCOLATE RIBBON  
PISTACHIO POWDER/FIG JAM/SESAME SHARDS  
POMEGRANATE GELÉE
- PEANUT BUTTER GOOEY CAKE  
BERRY COMPOTE/BANANA GELATO  
ROASTED GA PEANUTS



<sup>"V"</sup> DENOTES A VEGETARIAN OPTION  
<sup>"G"</sup> DENOTES A GLUTEN FREE OPTION