

THREE COURSE MENU • 50•

4:30-6:00PM

Chapter I (Kindly Select One)

G V **Apple Bibb Salad**

Heirloom Carrots/Bibb Lettuce
Toasted Walnut/Spanish Sherry Vinaigrette
Buttermilk Cheddar

V **Compressed Watermelon Salad**

Artisan Greens/Pickled Red Onion Pearls
Whipped Feta/Balsamic Vinaigrette
Marinated Lemon Segments

Chapter II (Kindly Select One)

*G** **Blackened Mahimahi**

Quinoa-Sweet Heirloom Carrot Salad
Mango & Avocado Relish/Cilantro Pesto
Sweet & Sour Pineapple Sauce

*G** **Chimichurri Flank Steak**

Spanish Sweet Potatoes/Mojo Onions
French Beans/Cherry-Jalapeno Compote

*G** **Coastal Seafood "Paella Style"**

Saffron Risotto/Tomato-Pepper Broth
Braised Vegetables/Prosciutto Crisp

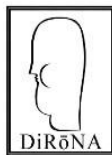
Index (Kindly Select One)

Chocolate-Espresso Torte

Banana Fritters/Salted Caramel
Luxardo Cherry Jus

Fried Strawberries

Trio of Sauces/Cinnamon Dust
Chantilly Cream



"V" DENOTES A VEGETARIAN OPTION

"G" DENOTES A GLUTEN FREE OPTION

"*" THESE ITEMS ARE SERVED RAW
OR UNDERCOOKED. OR CONTAIN

(OR MAY CONTAIN) RAW OR UNDERCOOKED
INGREDIENTS. THE CONSUMPTION OF RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK

OF FOODBORNE ILLNESS.