

Dinner

MENU

APPETIZERS

CHOOSE ONE

SEASONAL BRUSCHETTA

Ricotta Creme | Mozzarella Ovolini | Basil | Tomato Confit | White Peach

FARM TABLE CRUDITE

Heirloom Carrots | Green Bean | Watermelon Radish | Za-'atar Hummus | Herb Smoked Aoli

SALADS

CHOOSE ONE

GODDESS WEDGE

Radish | Persian Cucumber | Toasted Brioche | Chive | Green Goddess Vinaigrette

BIBB LETTUCE CAESAR

Crispy Chickpeas | Shaved Parmesan | Garlic Crouton | Smoky Caesar

SPRING GREENS

Bleu Cheese | Cranberry | Pickled Onion/ Spiced Walnuts/ Apple Mustard Vinaigrette

ENTREES

CHOOSE TWO

PAN SEARED COD

White Bean Tapenade | Tomato Confit

CITRUS GRILLED CHICKEN

Buttermilk Citrus Leg Quarter | Charred Cabbage | Herb & Dijon Creme

FIG & GOAT CHEESE PORK LOIN

Sage & Wild Mushroom Puree

STUFFED BUTTERNUT SQUASH

Quinoa | Cranberry | Kale | Ricotta

UPGRADE ENTREE OPTIONS

CHARRED TRI TIP

Coffee Spiced | Charred Shishito Butter | Arugula Citrus Chimichurri

CRISPY RED SNAPPER

Red Pepper & Chorizo Coulis

BOURBON BRAISED SHORT RIB

Balsamic Onion Jam | Caramelized Leek

SIDES

CHOOSE TWO

ROASTED HONEY & GARLIC HEIRLOOM CARROT WITH SPICED YOGURT SAUCE

GRILLED BROCCOLINI WITH CHARRED LEMON & CAFE DE PARIS BEURRE

ROASTED SMOKED PAPRIKA GOLD POTATO WITH CARAMELIZED PEARL ONIONS

POTATO & ROASTED CAULIFLOWER PUREE WITH ONION BUTTER

CREAMY ORZO WITH WHIPPED HERB RICOTTA