



First Course

Mixed Greens

Saffron Poached Pear Salad,
Stilton Crumbles, Candied Almonds,
Vanilla-Balsamic Vinaigrette

Whole Leaf Caesar

Parmesan, Anchovies,
Crostini

Bouillon Style Clam Chowder

Applewood Bacon,
Tarragon Essence

Entree

Local Halibut

Warm Herb Tomato Salsa, Wilted Spinach
Avocado, Prosciutto Caponata

Free Range Chicken Breast

Potato Purée, Windrose Farms Kale,
Exotic Mushroom, Lemon Olive Oil

Pasta Primavera

Vegetarian

Flat Iron Steak

Potato Purée, Braised Market Greens,
Bordelaise Sauce, Chimichurri

Dessert

New York Style Cheesecake

Fresh Berries

Chocolate Ecstasy

Graham Cracker Soil, Fresh Berries