

3 Branch-Course Dining Menu

Our menu changes regularly based on seasonal ingredients and availability. Items listed may vary at the time of your visit.

First Course

Soup Du Jour

OR

Spring Salad

Artisan lettuce | spring peas | onion | tomato | radish | feta | cucumber
lemon & honey vinaigrette

OR

Grilled Caesar Salad

Crostini | shaved parmesan | anchovy gel

Second Course

Entrée Sélections

Portabella Mushroom Ravioli

Wild forest mushrooms | fresh herbs | truffle oil

Filet Mignon

Cabernet demi-glaze | herb compound butter | starch | seasonal vegetables

Chicken Roulade

Asparagus | Parmesan cheese | wrapped in Prosciutto | lemon & thyme preserved sauce | starch

Chilean Sea Bass

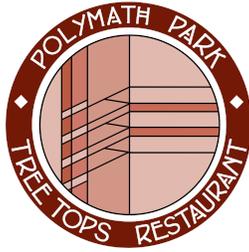
Poached in a citrus | vanilla butter | chili threads | crispy risotto cake | Calabrain chili oil | seasonal vegetables

Salmon

Pan-seared Faroe Island salmon | Sauce Verte | starch | vegetable

Seafood Risotto

Shrimp | Langostino | Crab | lemon herb risotto | seasonal vegetables



Grilled Vegetable Terrine

White bean and truffle puree | dehydrated sunchokes | roasted shallot sphere | beetroot tuile

Final Course

Crème Brûlée

OR

Chef's Choice