

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

Red wine demi-glaze | herb compound butter | starch & seasonal vegetables

Chicken Roulade

Asparagus | Parmesan cheese | Prosciutto | preserved lemon & thyme sauce | starch & seasonal vegetables

Chilean Sea Bass

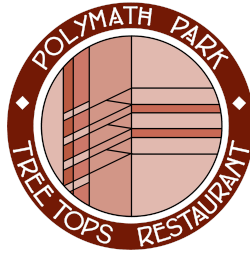
Poached in a citrus vanilla butter | Calabrain chili oil | starch & seasonal vegetables

Salmon Herb de Provence

Herb pan-seared 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