

Soup

Lentil Soup

Entrees

Red Wine Braised Short Rib, Onion, Mushroom and Bacon Ragout Garlic and Herb Roasted Chicken, Dark Chicken Jus Broiled Salmon, Dijon Apricot Glaze Butternut Squash Ravioli, Rosemary Sage Brown Butter Cream

Sides

Yukon Gold Mashed Potatoes

Vegetable Medley

Yellow Jasmine Rice

Cold Offerings

House Salad with a Selection of Dressings (v)

Kale Ceasar Salad (v)

Tomato and Mozzarella Salad (v) (gf)

Quinoa Salad (v) (gf)

Beet and Goat Cheese Salad w/ Mandarin Oranges

Deserts

Our Pastry Chef's Favorite Cakes, Pies, Cookies and Brownies

\$32.28 Per Person, Tax and Gratuity Included Executive Chef, Chris Hettinger