

# DESIGN YOUR OWN MENU



## SALAD COURSE

- Classic Caesar** \$7.00 romaine, fresh shaved parmesan, tossed with a thick classic garlic dressing, topped with rustic croutons and lemon
- Farm Greens** \$7.00 carrot ribbons, red onion, cucumbers, red bell pepper, cherry tomato, topped with crumbled cheddar, roasted pumpkin seeds, herb vinaigrette or buttermilk dressing
- Garden and Berry** \$7.50 with seasonal berries, roasted pecan, feta, and a lush berry vinaigrette

## MAIN COURSE



### SEAFOOD

*Choose two sides for the following courses*

- Pacific Salmon** \$MP with a citrus and fresh herb compound butter
- Seared Halibut** \$MP with an herbal buerre blanc
- Baked Cod** \$MP with blackened spring onion in a ginger sesame-soy glaze

### CHICKEN

- Farmhouse Roasted Chicken** \$24.50 with fresh herbs, served with a pan au jus
- Sage Chicken Veloute** \$25.50 lemon and sage pan sauce with blistered tomatoes
- Marsala Braised Chicken** \$26.50 with wilted leek, mushroom medley and roasted root vegetables

### PORK

- Roasted Pork** \$25.50 served with a bright red pepper romesco sauce
- Bacon Wrapped Pork Loin** \$27.50 served with a spiced honey mustard glaze
- Pork Tenderloin** \$28.50 roasted with fresh herb and butter served with an apple sage compote

### BEEF

- Red Wine Braised Beef** \$30.00 braised with a medley of vegetables in a tomato and red wine sauce
- Slow Roasted Boneless Cross Rib** \$31.00 finished with wilted onion in a wine jus
- Tri Tip** \$33.00 served with an au poivre sauce
- Beef Tenderloin** \$38.50 served with with a silky demi glace and horseradish cream

### VEGAN

- Marinated Portobello** \$22.00 stuffed with a savory couscous medley and topped with crumbled feta
- Stuffed Squash** \$22.00 seasonal squash stuffed with a roasted vegetable quinoa pilaf and topped with crushed pistachios

### PASTA

*Pasta dishes served with roasted seasonal vegetables*

- Fettuccine Bolognese** \$24.25 a rich and hearty ragu atop thick pasta ribbons with fresh basil and parmesan
- Lasagna al Rogu** \$27.50 ragu cooked slow and low, thin sheets of pasta with bechamel, whole milk mozzarella
- White Pesto Lasagna** \$27.50 fresh basil layers of creamy cheese bechamel sauce with swirls of pesto, spinach and squash



# SIDES



CHOOSE 2 TO COMPLIMENT YOUR ENTREE

ADD \$3.00

Buttery Mashed Potatoes

Wild Rice Medley

Herb Roasted Potatoes

Mixed Mushroom Rice Pilaf

Almond Rice Pilaf

Pearl Couscous and Tri-Colored Jewel Blend

Seasonal Vegetable Medley

Buttery Shallot Polenta

Roasted Root Blend

Roasted Cauliflower

Creamy Scalloped Potatoes

Green Bean Almondine with Citrus Notes

Roasted Broccoli

Roasted Brussel Sprouts with Bacon

ARE YOU LOOKING FOR A SWEET FINISH? SOME TANTALIZING IDEAS..

# DESSERTS



FULL SIZE DESSERTS \$4.50

Chocolate Brownies with a Ganache Pour Over

Seasonal Fruit Danish with Whipped Cream

Cinnamon Kouign Amann with Marmalade

Chocolate Mousse with Raspberry Compote and Palmier

Bread Custard with House Caramel Sauce and Whipped Cream

Rum Cake with Fire-Roasted Pineapple and Heavy Cream

Sweet Biscuit with Whipped Cream and Seasonal Fruit Compote

Cheesecake with Fruit Coulis or Chocolate Ganache

Phyllo Cup with Spiced Cream, Apricot Compote and Toasted

Pistachio

Seasonal Fruit Galette with Whipped Cream

Naked Cake with Flavored Whipped Cream and Garnish

MINI BITES \$3.00

Chocolate Brownies with a Ganache Pour Over

Cheesecake with Fruit Coulis or Chocolate Ganache

Seasonal Fruit Bars with Streusel Crumble

Cake Truffles in Assorted Flavors

Mini Pie in Assorted Flavors

ARTISINAL COOKIES \$3.00

Chocolate Thumbprint, Dipped Shortbread, Almond Sugar Cookie

