

PLATED DINNER ENTRÉE

**** Plated Dinner Option come's with a choice of plated salad & Dinner rolls with butter balls*



PROTEINS

Rosemary Encrusted Filet Mignon *Gf
with a red currant Pinot Noir reduction sauce

Filet Mignon au Poivre *Gf
with a brandy cream sauce

Tuscan Beef Short Ribs *Gf
chianti braised

Pan Roasted Frenched Chicken Breast *Gf
with lemon gremolata

Roasted Frenched Chicken Breast *Gf
with lavender honey

Chicken Picatta *Gf
sautéed chicken scallopini in a light white wine sauce with lemon, capers, and herbs

Chicken Marsala *Gf
sautéed chicken scallopini in mushroom marsala sauce

Grilled Chicken Breasts *Gf
with tomatillo poblano glaze - Or - Chimmichurri

SEAFOOD

Miso Glazed Salmon * Gf
garnished with fresh scallions and sesame seeds

Horseradish Encrusted Salmon

balances a crunchy panko topping with a creamy, and spicy horseradish

Pan Seared Snapper *Gf

corn tortilla crust
with roasted poblano tomatillo sauce

Seared Sea Bass Piccata *Gf

with seasonal vin blanc

Pistachio Crusted Barramundi *Gf

with marjoram tomato conserva

****Market Priced Fish and Seafood****

Available upon request, paired with a seasonal beurre blanc

VEGETARIAN

Heirloom Tomato and Eggplant Napoleon

layered with sun dried tomato, goat cheese and sweet basil pesto

Heirloom Tomato & Eggplant Napoleon * V

layered with lightly breaded roasted eggplant, tomatoes and white bean spread
drizzled with aged balsamic

Potato Gnocchi (Autumn / Winter)

with roasted autumn vegetables and brown butter sage sauce

Potato Gnocchi (Spring / Summer)

with ricotta cream, peas, and pesto

Butternut Squash Ravioli

sage brown butter sauce with diced squash and sunflower seeds

Wild Mushroom Ravioli

with caramelized shallot cream sauce

Ricotta Basil Ravioli

with sweet basil, diced tomatoes, olive oil and garlic

Wild Mushroom Risotto

with balsamic reduction and crispy shallots

Basil & Corn Risotto (*Summer*)

with pesto drizzle

Asparagus Risotto (*Spring*)

with balsamic reduction and crispy shallots

Stuffed Acorn Squash **Gf & V* (*Autumn*)

with toasted quinoa, kale, dried fruits, and slivered almonds

Stuffed Seasonal Vegetables **Gf & V*

with curried lentils, onions, peppers, and spinach

STARCH

Roasted Garlic Mashed Yukon Gold Potatoes **Gf*

Maple Whipped Sweet Potatoes **Gf*

Garlic and Rosemary Roasted Potatoes **Gf & V*

Creamy Polenta

VEGETABLE

Local Topped Baby Carrots **Gf*

Either Roasted or Honey and Thyme

Haricot Verts with Garlic Infused Extra Virgin Olive Oil **Gf & V*

Sautéed Spinach with minced garlic **Gf & V*

Oven Roasted Mixed Vegetables

Eggplant, Peppers, Onions, Carrots and Sweet Potato

SEASONAL VEGETABLES

Caramelized Brussels Sprouts **Gf & V* (*Autumn/Winter*)

Roasted Asparagus **Gf & V* (*Spring/Summer*)

Roasted Summer Squash and Carrots **Gf & V* (*Spring/Summer*)