



APRIL 26

DINNER SERIES

3-COURSE DINNER
\$50 / PERSON



OPTIONAL APPETIZER Additional Cost

GRILLED CHICKEN SKEWERS \$15

Soy, lime, ginger, peanut dipping sauce



CHEF'S SALAD Included

VINO ROJO SALAD

Romaine & arugula leaves topped with gorgonzola cheese, candied walnuts, dried figs, Cabernet Sauvignon dressing



MAIN ENTRÉE

Included
SELECT ONE

SEARED TOP SIRLOIN STEAK

Horseradish-herb butter, truffle mash potatoes, roasted vegetables

CRAB STUFFED COD LOINS

Preserved lemon sauce, herbed pasta, roasted seasonal vegetables

SMOKED DUCK BREAST

Cherry-rhubarb reduction, truffle mash potatoes, roasted seasonal vegetables

VEGETABLE GNOCCHI

Grilled corn, wild mushrooms, summer squash, feta cheese, heirloom tomato-red wine reduction sauce



DESSERT Included

APRICOT CUSTARD TART

Blueberry reduction, spiced mango cubes

RESERVATIONS ON  tock

