



# 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

**VANILLA TORTE**

Vanilla bean buttercream, apricot mousse, garnished with fresh apricots

RESERVATIONS ON 

