

# B June DINNER SERIES

FRIDAY, JUNE 14

6 / 14 DINNER SERIES | 3 COURSES | \$50/PERSON

## OPTIONAL STARTER | \$20

### SAUTÉED LARGE PRAWNS

*Fresh prawns, asparagus, garlic tomato sauce, fresh herbs*

## CHEF'S FEATURED SALAD

### SUMMER FIESTA SALAD

*Chopped romaine, grilled corn, feta cheese, summer heirloom tomato, tortilla chips, zesty lime vinaigrette*

## MAIN ENTRÉE CHOOSE ONE

### SURF & TURF

*Grilled New York steak, seared salmon, roasted wild mushroom & herb butter, garlic mash potatoes, sautéed seasonal vegetables*

### BACON-WRAPPED PORK TENDERLOIN

*Bourbon & brown sugar glaze, garlic mash potatoes, sautéed seasonal vegetables*

### SEARED DUCK BREAST

*Cherry & Port wine sauce, broccoli sprouts, garlic mash potatoes, sautéed seasonal vegetables*

### VEGETARIAN CHEESE TORTELLINI

*Fresh pasta, portobella mushrooms, fresh peppers, grilled asparagus, sun dried tomato pesto cream sauce*

## DESSERT

### BERRY BREAD PUDDING

*With white chocolate glaze*

PRESENTED BY *Chef Vande Berg*

