

PRIX FIXE DINNER MENU

\$35.00 | 5-6 p m



APPETIZERS



Daily Soup – ask your server for details

Baby Greens Salad with Cherry Balsamic Vinaigrette, Cherry Tomatoes
and Shaved Watermelon Radish

Caesar Salad with Crispy House-made Pancetta, Croutons and Flaked Parmesan

Vegan Devilled Tomatoes on a bed of Spring Mix

Seafood Potato Gnocchi in a Champagne Cream Sauce with
Mushrooms and Fresh Herbs

ENTRÉE



Forest Mushroom Medley Risotto with Sautéed Shallots and
Parmesan (Vegan Availability)

“Tangled Salad” Spiralized Carrots, Cucumbers, Watermelon Radish on a bed of
Nappa Cabbage, Red Peppers in a Lemon Vinaigrette with
Toasted Pumpkin Seeds and Crispy Tofu (vegan)

Pan Seared Pork Chop on Garlic Mashed Potatoes with Apple Pie Moonshine and
Leek Chutney and Bacon Fried Brussel Sprouts

Ricotta and Sweet Potato Stuffed Chicken Breast on Mashed Potatoes
with Seasonal Vegetables

Lentil and Walnut “Meat” Loaf with a Vegan BBQ Glaze on Roasted Fingerling
Potatoes and Seasonal Vegetables

Fresh Pasta of the Day – Ask what our Culinary Team Has Created

DESSERTS



Fresh Daily Dessert Selections