

First Courses

Homemade gnocchi tossed in a beurre noisette with preserved Meyer lemon, fresh herbs, with toasted pine nuts and parmigiano reggiano cheese

Zucchini basil soup with herb crème fraiche and parmesan cracker

Mixed greens with fresh cherries (or other seasonal fruit depending on time of year), toasted walnuts, shallots, and gorgonzola cheese with sherry vinaigrette

Arugula, shaved fennel, oranges, Marcona almonds, rehydrated figs and goat cheese with an orange chive vinaigrette

Roasted eggplant and zucchini squash with toasted pine nuts, fresh mozzarella cheese, capers, drizzled with aged balsamic vinegar and extra virgin olive oil

Second Course

Pan seared Halibut with citrus beurre blanc over quinoa with roasted seasonal vegetables

Salmon cakes with corn and avocado remoulade, served on top of black bean puree with and sautéed zucchini ribbons

Organic chicken breast stuffed with leeks and spinach, served over white bean ragu with sautéed carrots and haricot vert with pan jus

Pomegranate glazed rack of lamb with pistachio mint pesto served with seasonal vegetable risotto

Balsamic glazed pork tenderloin with caramelized onion ragu served with rosemary polenta and pan roasted brussel sprouts

New York strip with sautéed mushrooms, served with roasted fingerling potatoes tossed in a romesco sauce and steamed asparagus

Desserts

Trio of profiteroles with strawberry, chocolate and almond whipped cream filling drizzled with chocolate ganache

Seasonal fruit cobbler with vanilla gelato

Ricotta pudding cake drizzled with local honey served with fresh berries

Mudslide cookie sandwiches filled with blackberry buttercream and berry coulis

Additional 4th Plate

Your choice of either a cheese platter or a cleanser sorbet platter

**food is subject to change/ substitution due to availability at the chef's discretion; please alert the chef to any food allergies*