

Two Course Dinner

*Choice of two entrees plus one vegetarian entrée.
Served with choice of Chef's seasonal salad or soup.
Bread and butter, coffee, tea and soft drinks included*

MUSHROOM MEDLEY GF, VEG \$47/person

Sauteed Portobella, Oyster, Shiitake and Cremini mushrooms, salsa Macha, Job's tears, smoked honey glazed squash, Chimichurri

RED WINE BRAISED SHORT RIBS \$52/person

Braised short ribs, potato puree, sauteed. garlicky greens, red wine demi

PAN SEARED SEA BASS GF \$49/person

wilted greens, roasted red skin potatoes, lemon butter sauce

CIDER GLAZED BERKSHIRE PORKCHOP GF \$50/person

Creamy gouda polenta, shaved brussels sprouts, bacon

SALMON SALAD \$46/person

Wheat berries, arugula, dill vinaigrette, seasonal vegetables

MISO GLAZED BLACK COD GF \$48/person

Jasmine rice, sauteed mushrooms, baby Bok choy

RIGATONI A LA BOLOGNESE \$33/person

Beef, pancetta, tomato, parmesan

ROASTED CHICKEN BREAST GF \$37/person

Kale, golden raisins, roasted beets, smashed fingerling potatoes, chicken au jus

GRILLED 8 OZ. FILET MIGNON GF \$54/person

Whipped Yukon gold potatoes, haricot verts, red wine demi-glace

4 OZ. FILET MIGNON AND 4 OZ. HERB MARINATED

GRILLED CHICKEN BREAST GF \$51/person

Whipped Yukon gold potatoes, haricot verts, red wine demi-glace

GF = Gluten Free VEG = Vegetarian V = Vegan

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

