DINNER

includes an appetizer, entree, and dessert selection for seventy-five dollars per person
credit card only

ROASTED CAULIFLOWER SOUP
chive oil, tortilla strips

SUPER GREENS SOUP
spinach, broccoli, & squash soup with garbanzo beans, yogurt, truffle oil

GOAT CHEESE + SPINACH SALAD
frisee, fennel, cranberry, pepitas, citrus dressing

CHILLED ROASTED CAULIFLOWER
arugula, pomegranate, peanuts, curry yogurt dressing

GRILLED TANDOORI SALMON
white rice, cucumber raita, cilantro, charred lime, grilled pita

ROASTED DUCK BREAST
green beans, cauliflower, grilled persimmon, charred endive

VENISON BURGER*
pretzel bun, swiss cheese, arugula, garlic aoili, housemade chips

ORZO PASTA
pesto cream, roasted squash, ciligiene mozzarella, herb sundried tomato breadcrumbs, paprika oil, fried mint

DESSERT

PAVLOVA
raspberry compote

TIRAMISU
coffee, amaretto, cocoa

SORBET + GELATO
seasonal flavors
drip coffee or hot tea offered with dessert

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

EXECUTIVE CHEF LEO MOSLEMIAN

_vegetarian
_vegan
_avoiding gluten_