

Sweetest Day Weekend

\$125 per couple

Available

October 16 & 17

Pair with wine for \$25 per person

First Course

Choose an Appetizer to Share

cherry & almond bruschetta

griddled sourdough, whipped mascarpone, savory cherry compote, brown butter almonds, green onion, balsamic

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

spinach & artichoke dip

creamed spinach and artichoke dip served with crostinis and yucca chips

fire & ice shrimp cocktail

four tiger shrimp buried in spicy cocktail sauce

Suggested Wine Pairing

Beckstoffer "Hogwash" | Sparkling Rosé | California

Second Course

Each Choose a Soup or Salad

boursin berry salad

gourmet greens, fresh berries, boursin cheese, candied walnuts, haricot verts, craisins, tomatoes, red wine vinaigrette

roasted cauliflower & leek soup

chive oil, chili oil, crispy prosciutto

beet carpaccio

roasted red beets sliced thin, baby arugula, shaved fennel, fennel fronds, candied walnuts, ricotta salata, orange-champagne vinaigrette

kale caesar

baby kale, crispy chickpeas, shaved parmesan, salted rye croutons, anchovy, lemon garlic dressing

Suggested Wine Pairing

Quilt | Chardonnay | California

Main Course

Each Choose from 6oz Filet Mignon or 12oz New York Strip with Choice of Accompaniment

lump crab cake

seared crab cake topped with blood orange hollandaise

bacon jam scallops

brown butter sea scallops with bacon jam and granny smith apple

big oscar

shrimp, crab and lobster topped with hollandaise

chilean seabass

seared chilean seabass filet topped with thai-chili beurre blanc

butternut squash ravioli

sherry cream and fried sage

All Entrees are served with Garlic Mashed Potatoes & Steamed Asparagus

Suggested Wine Pairing

Las Rocas | Garnacha | Spain