MENU

STARTER

Fig, Honey & Brie Crostini:
Crisp, golden baguette slices topped with warm, creamy French Brie and sweet mission figs, finished with a drizzle of artisan wild honey and a hint of fresh thyme

MAIN

Herb-Basted Salmon:
A succulent salmon filet basted with fresh garden herbs and citrus, paired perfectly with a fragrant rice pilaf and caramelized Brussels sprouts.

DESSERT

Fresh Banana Donuts & Gelato:
Fluffy, scratch-made banana donuts served warm alongside premium cream gelato, finished with a delicate caramel drizzle.

MENU

STARTER

Arugula & Shaved Brussels Salad:
Fresh baby arugula and crunchy shaved Brussels sprouts tossed in a house-made lemon-herb vinaigrette, finished with toasted sunflower seeds and aged pecorino.

MAIN

Chicken Marsala:
Tender pan-seared chicken breast smothered in a rich, savory Marsala wine and wild mushroom reduction, served alongside crispy herb-roasted Yukon gold potatoes and tender grilled asparagus.

DESSERT

Black Forest Tart:
A decadent dark chocolate ganache tart layered with luscious, sweet cherry compote in a crisp cocoa pastry shell, finished with a dollop of fresh Chantilly cream and chocolate shavings.

MENU

STARTER

Whipped Goat Cheese & Polenta Cake:
A golden, savory polenta cake paired with velvety whipped goat cheese, elevated with a sweet balsamic reduction and fresh microgreens.

MAIN

Chimichurri Seared Steak:
Tender, perfectly seared steak drizzled with a vibrant, garlic-herb chimichurri sauce, served over a bed of fragrant lemon-cumin couscous alongside fire-roasted broccolini.

DESSERT

Salted Caramel Apple Crumble Bar:
Spiced orchard apples baked over a golden brown sugar crumb base, crowned with velvety salted caramel and a dusting of cinnamon.