

THREE-COURSE
SOUP OR SALAD
ENTRÉE
DESSERT
\$24.95



R E S T A U R A N T

FOUR-COURSE
APPETIZER
SOUP OR SALAD
ENTRÉE
DESSERT
\$36.95

DISCOVERY MENU

WITH NEW, HEALTHFUL, NATURAL SELECTIONS
BY EXECUTIVE CHEF STEVEN C. PARKER

APPETIZER

(CHOICE OF ONE)

CHILLED BASIL PESTO ENCRUSTED RARE AHI TUNA

QUINOA SALAD & CUCUMBER
WITH A STRAWBERRY-AGED BALSAMIC GLAZE

PAN SEARED, PUMPKIN SEED-DUSTED ORANGE ROUGHY

SWEET PEA, YUKON POTATO PUREE & MICRO GREENS
WITH BLACKBERRY YOGURT & FLAX SEED OIL

SOUP OR SALAD

(CHOICE OF ONE)

VINE RIPENED RED TOMATO-ROASTED GARLIC SOUP

WITH DUNGENESS CRAB, SUNFLOWER SEEDS, AVOCADO & FLAXSEED OIL

BABY ARUGULA & BELGIAN ENDIVE SALAD

FRESH BUFFALO MOZZARELLA & SPICED PECANS
WITH A SUNDRIED CRANBERRY WALNUT OIL VINAIGRETTE

ORGANIC FIELD GREENS & BABY SPINACH SALAD

SERVED WITH BLUEBERRIES & HONEY-TOASTED GRANOLA
AND A BASIL CITRUS CANOLA OIL DRESSING

ENTRÉE

(CHOICE OF ONE)

SAGE-GARLIC-ROASTED FREE RANGE CHICKEN BREAST

SERVED WITH EDAMAME CASSOULET
AND A CRIMINI MUSHROOM & WALNUT-ROASTED TOMATO RAGOUT

PAN-SEARED STEELHEAD SALMON & SPICY BAY SCALLOPS

WITH STEAMED BROWN RICE & MINTED GRAPEFRUIT-ORANGE SALSA

CHARBROILED LEAN BEEF FILET MIGNON

ACCOMPANIED BY A CANNELINI, FAVA BEAN & BRAISED GREENS
BLACK CURRANT REDUCTION

ALL ENTREES SERVED WITH CHEF'S SELECTION OF FRESH SEASONAL VEGETABLES

DESSERT

(CHOICE OF ONE)

MANDARIN CURD TART

TOPPED WITH FRESH BLUEBERRIES

CHOCOLATE CHIP BANANA CAKE

LAYERED WITH MILK CHOCOLATE TRUFFLE CREAM & CARAMELIZED BANANAS

ROCKY ROAD TERRINE

WITH A PECAN CRUST