

## SNACKS

### SALTED NUTS MEDLEY

peanuts, San Joaquin almonds, cashews, brazil nuts, hazelnuts, pecans

### PROSCIUTTO & MELON

prosciutto, cantaloupe, mozzarella cheese, basil, balsamic glaze

## STARTERS

### FARMERS MARKET SALAD

local lettuces, shaved vegetables, dressing choice of ranch, blue cheese, Italian, thousand island, or oil & vinegar

### PEAR & GOAT CHEESE SALAD

artisan lettuce, pears, goat cheese, candied pecans, white balsamic vinaigrette

## MAINS

### BUTTERNUT SQUASH RISOTTO

arborio rice, butternut squash, onion, white wine, parmesan

### CHILIAN SEA BASS

sea bass, fennel, parsnip puree, orange beurre blanc

### BEEF TENDERLOIN

beef tenderloin, garlic mash, roasted baby carrots, red wine glaze

### ROASTED PORK CHOP

roasted pork chop, butter, garlic, apple fennel & sage salad, baby carrots

## SWEETS

### SPICED CRUSTED SALTED BUTTERSCOTCH TART

Kahlua™ cream sauce, seasonal berries

### CHAI INFUSED CHEESECAKE

honey graham cookie, burnt orange caramel sauce

\*We use only the highest quality ingredients; however, consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses the following ingredients in some meals: peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee the absence of cross-contamination in our prepared foods.