



Starter

[Spring Garden Salad]

[Spinach, arugula, frisee, red bell, olives, red onion, cherry tomato, feta, pita croutons, herb lemon vinaigrette]

Main Course

[Shrimp Scampi]

[Garlic butter, tomatoes, fresh lemon juice, white wine, parsley, angel pasta]

or

[Mushroom Bolognese]

[Certified Angus Beef, mushroom, red wine, plum tomato sauce, fresh herb, garlic oil, angel pasta]

[vegetarian substitute available]

Dessert

[Fresh Fruit Tart]

[Kiwi, mandarin, strawberry, blueberry, raspberry, vanilla mascarpone cream]

or

[Vegan Orange & Blueberry Cheesecake]

[Raw Nut crust, Cashew Layer of blueberries and orange sweeten with agave]

\$35 Per Person – Tax and Gratuity Excluded

Wine Pairing - \$15 Additional

Includes: Stephany Split Prosecco, Brander Sauvignon Blanc, and Rabble Rose

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