



## **DINNER**

### **FIRST COURSE**

#### **FIELD OF BABY MIXED GREENS**

goat cheese, dried cherries, heirloom teardrop tomatoes, marcona almonds,  
champagne vinaigrette

or

#### **LOBSTER BISQUE**

chives, crème fraîche, crostini

### **SECOND COURSE**

#### **12 OZ NEW YORK STEAK**

caramelized onions, truffle mashed potato, seasonal vegetables,  
port wine reduction sauce

or

#### **BLACKENED SWORDFISH**

cilantro pesto risotto, pineapple salsa, seasonal vegetables

### **THIRD COURSE**

#### **BERRY PANNA COTTA**

short bread, berry compote

or

#### **CHOCOLATE MARQUISE**

dark chocolate mousse

Vegetarian selections available upon request

\$50 per person++