



DADS & GRADS DINNER

~75 per person for 3-courses ~

STARTERS

CRAB CAKES

saffron aioli • baby greens • hibiscus essence • chive sticks *gf*

BAKED BRIE EN CROUTE

french brie • puff pastry • wilted arugula • honey blackberry port reduction

SALADE MAISON

heirloom tomato basil relish • shaved fennel • pickled onion • cucumber • balsamic *gf*

HEARTS OF ROMAINE

classic ceasar salad • grana padano • brown butter croutons *gfo*

FRITTO MISTO

calamari • shrimp • scallops • citrus slices • tomato basil beurre blanc • fresh lemon *gf*

ENTREES

WILD SALMON CAPRESE

fresh mozzarella & pesto risotto cake • wilted spinach • tomato basil relish • balsamic reduction • basil oil *gf*

KUROBUTA PORK CHOP

chargrilled chop • roasted peach gelée • fava bean • roasted brussel sprouts *gf*

8OZ FILET MIGNON

roasted fingerling potatoes • grilled asparagus • mushroom bordelaise *gf*

MARKET RISOTTO

seasonal vegetables • tomato fumé • manchego cheese • fine herbs *gf*

BRICK JIDORI CHICKEN

half roasted chicken • wild mushroom pilaf • market vegetable • sundried tomato butter *gf*

DESSERTS

CHOCOLATE TORTE

toffee crumble • caramel sauce *gf*

CHOCOLATE COVERED CHERRY BREAD PUDDING

salted caramel ice cream

CRÈME BRÛLÉE *gf*

almond cookie

Richard Pfaff | Executive Chef

 In the spirit of water conservation water is by request only