FIRST COURSE

SALAD OF BABY ORGANIC GREENS
balsamic roasted black grapes, st. george white cheddar,
spiced black walnuts, shaved fuji apples and
balsamic apple cider vinaigrette

MAIN COURSE

VERJUS BRINED ROSIE FREE RANGE CHICKEN BREAST
WITH CHICKEN VERJUS REDUCTION
roasted corn, asiago, tomato, and celery root terrine
red quinoa with melted leeks and fresh thyme
with citrus sautéed cherry tomatoes and black kale

DESSERT

LOCAL BERRY COBBLER SERVED
with lemon whipped cream

vegetarian option available, please ask your server
menu subject to change without notice
FIRST COURSE
AVOCADO AND PINK GRAPEFRUIT SALAD
with spring mix and blood orange vinaigrette

MAIN COURSE
SEARED ROCK COD
with roasted artichokes
banana fingerling potatoes and tomato fondue
meyer lemon beurre blanc, and crispy fried leeks

DESSERT
STRAWBERRY RHUBARB COBBLER

vegetarian option available, please ask your server
menu subject to change without notice
FIRST COURSE
CHUNKY RED, YELLOW AND CHIOGGIA BEET SALAD
with avocado, baby arugula, pickled sweet onions, crumbled blue cheese and citrus vinaigrette and micro celery

MAIN COURSE
GRILLED CREEKSTONE RANCH SKIRT STEAK
with lavender mustard jus sautéed rainbow chard, celery root potato puree and sautéed cherry tomatoes

DESSERT
APPLE GINGER TARTS
served with a drizzle of caramel sauce

vegetarian option available, please ask your server
menu subject to change without notice
PREMIUM DINING TERRACE  
AUGUST 30, 2015  
PINK MARTINI

FIRST COURSE
BABY SPINACH SALAD
with fresh local raspberries, gorgonzola cheese, croutons
and raspberry vinaigrette

MAIN COURSE
CITRUS GLAZED PACIFIC SALMON
wasabi mashed potatoes, asian corn and shiitake mushroom
salad with white miso vinaigrette

DESSERT
ANGEL FOOD CAKE WITH FRESH SEASONAL BERRIES
sweetened whipped cream

vegetarian option available, please ask your server
menu subject to change without notice
FIRST COURSE
BUTTER LETTUCE SALAD
avocado, pear, candied walnuts
and blue d’auvergne cheese pear verjus dressing

MAIN COURSE
DUET OF PORK WITH SYRAH REDUCTION
braised shoulder and grilled chopspinach gnocchi
in a mushroom ragout and pan roasted baby red bell peppers

DESSERT
CALIFORNIA APRICOT TART
served with honey whipped cream

vegetarian option available, please ask your server
menu subject to change without notice
FIRST COURSE

WILD BABY ARUGULA AND MINT SALAD
with oil - cured black olives, oranges
and ricotta salata tossed with a citrus olive oil dressing

MAIN COURSE

GRILLED BREAST OF FULTON VALLEY RANCH
ORGANIC CHICKEN
with cabernet reduction sauce, chef’s toy box mushroom
ragout and roast weiser farms marble potatoes
topped with crispy fried shallots

DESSERT

CARAMEL BAVARIAN TORTE
chocolate sauce drizzle and raspberries

vegetarian option available, please ask your server
menu subject to change without notice
FIRST COURSE

SPINACH SALAD
with goat cheese, fuji apples, toasted pine nuts
and fig balsamic dressing

MAIN COURSE

GRILLED MAHI MAHI
WITH ORANGE MANCHEGO PESTO
brown butter sautéed escarole with romesco croutons
roasted weiser farm marble potatoes and micro celery

DESSERT

LOCAL PEACH TART
peach and almond meringue tart

vegetarian option available, please ask your server
menu subject to change without notice