



Dinner Selections \$45

Appetizers

(Select one)

Sweet Corn Bisque

Old Bay Meringue, Micro Celery

Chicken Liver Pate Crostini

Plumped Golden Raisin, Pomegranate Reduction

Charred Endive and Citrus Salad

Toasted Pistachio, Shaved Toma Cheese

Entrée Selections

(Select One)

Baked Haddock

Brandade, Lobster Herb Cream, Baby Vegetables, Marble Potatoes

Pan Seared Chicken Breast

Chicken Confit, Lavender Polenta Cake, Glace de Poulet

Pistachio Crusted Veal Scaloppini

Blood Orange Thyme Beurre Blanc, Whipped Potato, Spring Vegetables

Dessert

(Select one)

Honey Lavender Crème Brulee

Almond Oat Praline, Pickled Grape

Pot De Crème Crepe

Triple Berry Preserve, Vanilla Bean Whip

White Wine Selections

Benvolio Pinot Grigio, Friuli-Venezia, Italy, 10

La Crema Pinot Gris, Monterey, California 12

Kendall Jackson, Chardonnay, California 14

Red Wine Selections

Murphy-Goode, Pinot Noir, California 13

Murphy-Goode, Merlot, California 12

Silver Palm, Cabernet Sauvignon, California 12

Handcrafted Cocktails

Raspberry Mule

Grangers Organic Vodka, Chambord, Fresh-Pressed Parisian Limes, Agave Nectar, Ginger Beer 13

*Consuming raw or undercooked meats, poultry, seafood or shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions