



## Dinner Event Menu

**\$59** (per person)

(plus service charge and sales tax)

***House Wheat Bread and Baguettes with Butter Provided***

### Starters

*choose 2 salad selections*

#### **Roasted Butternut and Goat Cheese Salad**

*Roasted butternut squash, crumbled goat  
cheese, toasted almonds, Apple Hill apples,  
kale, champagne vinaigrette*

#### **House Salad**

*baby greens, seasonal vegetables,  
herb vinaigrette*

#### **Caesar Salad**

*chopped hearts of romaine,  
parmigiano reggiano, croutons*

### Main Course

*choose up to 3 entrée selections*

#### **Château**

*grilled petite tenderloin, seasonal vegetable,  
roasted garlic mashed potatoes  
with red wine and mushroom demi*

#### **Chicken Provençal**

*roasted airline chicken breast, garlic mashed  
potatoes, seasonal vegetables, Meyer lemon  
and caper beurre blanc*

#### **Scallops**

*in a white wine butter sauce,  
with seasonal risotto and shallots*

#### **Grilled Salmon**

*in a lemon beurre blanc with seasonal risotto*

#### **Ratatouille Lasagna**

*Heirloom tomatoes with roasted zucchini, eggplant, garlic, parmesan and mozzarella*

### Dessert

*Choose 1 option for entire group*

#### **Gâteau au Chocolat**

*flourless chocolate decadence cake*

#### **Crème Brûlée**

*traditional French vanilla bean custard*

#### **Cinnamon Apple Tart**

*rustic, flaky crust, cinnamon apple filling,  
topped with caramel sauce*

***Beverage Service \$3.50*** (per person)

*Soda, Coffee or Tea*

*All prices and menu items subject to change*