



### **Dinner Menu 3**

**~ First Course ~**  
**(select 1 for entire party)**

**Grilled Peach & Apricot Salad**

*Mache, arugula, blue cheese, walnuts, balsamic vinaigrette*

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**Kale Caesar Salad**

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**Yellowfin Tuna Tartar**

*Roasted Olives Dust, Dijon Mustard, Capers, Cornichon, Mache, Grilled Olive Bread*

**~ Entrée - Choice of ~**

**Fregula Tartufo**

*Sauté Mushroom, Parmesan Cheese emulsion, Grilled Pear, Pistou*

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**Grilled Maine Lobster**

*Green asparagus polenta, chick peas, citrus emulsion, walnut pesto*

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**Lavender Roasted Honey Duck\***

*Artichoke au gratin, Candied Carrot, Duck Jus*

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**Grilled Beef Tenderloin**

*Roasted Celeriac, Snow Peas Asparagus Medley, Truffles Pomme Frites Rosemary Beef Jus*

**~ Dessert ~**

**(select 1 for entire party)**

**Rhubarb Tart**

*Honey Gelato*

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**Chocolate Fondant**

*Salted Caramel, Pistachio Gelato*

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**Apricot Melba**

*Vanilla ice cream, Candied Pecan, Crème Faïche, Strawberry Coulis*

**\$90.00/person**

**gratuity and tax not included**