



Prix Fixe Dinner

Friday, April 29

First Course

Shaved Asparagus Salad with Chiffonade Bacon, Arugula, Toasted Almond Shavings, and a Lemon Tarragon Gastrique

Entrée

Option 1: Atlantic Salmon oven roasted, with Red Quinoa, Pancetta Crisp, Goat Cheese Mousse, Chiffonade Spinach, and a Berry Coulis

Option 2: Lamb Rack Shanks served with Fried Polenta Cake, Chimichurri, and a Spearmint Gastrique

Dessert

Strawberry Cheesecake

All tickets include a complimentary beverage, tax & gratuity

~\$63 per person~