



Special Summer Menu

Now Through June 30, 2018

Limited Time Only

benefiting



DINNER MENU

First Course

Choice Of

SOUP OF THE DAY

NANTUCKET SALAD

Baby Spinach Tossed with a Blueberry Vinaigrette, Caramel Pecans, Fresh Blueberries and Crumble Blue Cheese

HOME MADE MOZZARELLA CALIFORNIA BEEF STEAK TOMATO SALAD

With Age Balsamic Vinegar and Truffle Extra Virgin Olive Oil

OCTOPUS CARPACCIO

With Lemmon Extra Virgin Truffle Essence

PERUVIAN CEVICHE

With Californian Avocado and Crispy Chips

Second Course

CHAMPAGNE SORBET WITH CARAMELIZED GRAPES

Third Course

Choice Of

GRILL LEMON PEPPER CHICKEN BREAST

Served with a Grilled Vegetables and Sautéed Spinach

ROASTED WILD SALMON ON HIMALAYA SALT STONE

Served with Black Wild Rice, Sweet Potato Casserole and Grilled Asparagus
Topped with a Orange Artichoke Citrus Sauce

DOUBLE BONE GRILL PORK CHOP

Served with Candy Butter Squash Casserole, Vegetable Ratatouille and Whipped New Red Potatoes Topped with a Roasted Vegetables Demi-Glace

SLICE ROASTED SIRLOIN STEAK

Served with a Diane Potato Cake, Californian Carrots and Roasted Beets
Finished with a Three Pepper Corn Cognac Sauce

Fourth Course

Choice Of

THREE COLOR CHOCOLATE MOUSE CAKE

With Strawberry Grand Marnier Sauce

PEACH CROSTATA

With Vanilla and Cajeta Gelato, Finished with Caramel Sauce

BANANA FOSTER

With Homemade Vanilla Ice Cream

\$45 PER PERSON



JUNE 7-30, 2018
