



Served lunch sample #2 BUS TOUR 2018

SERVED

**Seasonal Petite Organic Salad**

January-March-Baby spinach, goat cheese, candied nuts, sun-dried cranberry vinaigrette

April-August-Goat cheese, caramelized nuts, strawberries, dark balsamic vinaigrette

September-December- Goat cheese, caramelized nuts, honey crisp apple, apple cider vinaigrette

Year Round- **Petite Steak House Caesar Salad**

Creamy garlic dressing, brioche croutons, Reggiano cheese

ENTREES

**Tuscan Shrimp**

Crab and corn risotto, saffron-chardonnay sauce

**House Made Seasonal Pasta**

October-March-Butternut Squash Ravioli-sage cream, pumpkin seed oil

April-June-Mushroom ravioli, parmesan cream

July-Sept.-Fresh Spinach-Ricotta Ravioli-sun-dried tomato sauce with a touch of cream

**Pan Roasted Petite "Free Bird" Chicken Breast**

Roasted new potatoes, mushroom demi-glace

DESSERTS

**Crème Brûlée**

**Chocolate Pot Au Crème**-Fresh whipped cream

**Fresh Berries**

Food	\$22.75 per person including non-alcoholic beverages
Tax	6%
Gratuity	20%