



Tour Group Dinner #4 2024

SERVED

Seasonal Petite Organic Salad

Fall/Winter-Mixed greens, local cheddar, honey crisp apple, candied nuts, dark balsamic vinaigrette

Spring/Summer-mixed greens, goat cheese, strawberries, candied nuts, dark balsamic

Or

Steakhouse Caesar Salad

Chopped romaine, brioche croutons, Reggiano cheese, creamy garlic dressing

ENTREES

Grilled Canadian Organic King Salmon

Creamy mashed potatoes, haricot vert, Yuzu aioli

House Made Seasonal Pasta

Pumpkin-butternut squash ravioli, sage cream, pumpkin seed oil-October-February

Local mushroom ravioli-parmesan-truffle cream-March-June

Baby spinach and ricotta ravioli-sun-dried tomato blush sauce-July-September

(Vegan entrée available also-please ask when setting up menu)

DESSERTS-

Mini Chocolate Chip Cookie Dough Cheesecake-chocolate sauce, cookie crumbles

Food \$38.50 per person (+\$3 per person coffee, iced tea, soda)

Tax 6%

Gratuity 20%

*Customize your own menu-customizing will change the price per person