

## Menu

### First Course (select 1)

- Roasted Beet Salad with Arugula, Goat Cheese, Orange Segments, Roasted Pistachios and Orange Honey Vinaigrette
- Caesar Salad with Romain Hearts, Garlic Croutons, Parmesan Crisp
- Potato Leek Soup with Gruyere Cheese and Chive Oil

### Second Course (select 1)

- Grilled Beef Tenderloin with Stone Ground Polenta Cake, Blanched Asparagus, and a Short Rib Demi
- Pan Seared Local Rockfish with Haricot Verts, Tournery Potato, and a Lemon Caper Basil Beurre Blanc
- Grilled Marinated Organic Chicken Breast with Lemon Thyme Risotto and a Chimichurri Sauce

### Third Course (select 1)

- New Orleans Bread Pudding with Bourbon Carmel Sauce
- Tahitian Vanilla Crème Brulee with Fresh Berries
- Chocolate Pots de Crème