



First Course:

Choose one of the following:

SALMON TARTARE

Wildflower, micro herb, crème fraîche, capers

STUFFED MUSHROOMS

Italian sausage, lemon gremolata

BRUSCHETTA

House-made truffle ricotta, roasted autumn vegetables

Second Course:

Choose one of the following:

ROASTED CHICKEN

Confit of leg and thigh quarter, fig reduction, seasoned vegetables, risotto

KALBI SHORT RIBS

24 hour demi-glace, potatoes gratin, brussels sprouts

GRILLED SALMON

Citrus, arugula and fennel salad, lemon beurre blanc

**Vegetarian Option available*

Third Course:

Choose one of the following:

BROWNIE SUNDAE

Served warm beneath Marianne's vanilla bean ice cream with hot fudge, caramel sauce, nuts

KEY LIME PIE

Traditional key lime tartlet with graham cracker crust, whipped cream

STRAWBERRY SHORTCAKE

Fresh local strawberries over a lemon-scented shortcake, crème Chantilly