



SUNDAY, MAY 28th DINNER MENU

\$62.33 per person plus tax

SOUP

Tomato Bisque-San Marzano Tomatoes, Cream, Grilled Cheese Crouton

APPETIZER

Soft Shell Crab, Lemon, Capers, Shallots, Parsley, Butter, Chardonnay

SALAD

Butter Lettuce, Microgreens, Cucumbers, Feta, Dill, Shallot, Apricot Dijon Vinaigrette

MAIN COURSE

Beef Tenderloin, Oyster Mushrooms, Shallots, Garlic, Brandy, Cream, Black Pepper

Mashed Yukon Gold Potato, Garlic, White Truffle Oil, Salt

Asparagus, Sweet Corn, Carrots, Zucchini, Olive Oil, Thyme

DESSERT

Strawberry Cake, Lemon Curd

BEVERAGES

Complimentary Wine-Cabernet Sauvignon and Chardonnay

Coffee/Hot Tea

Iced Water

Iced Tea