



Served Dinner sample #1 BUS TOUR 2017

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

ENTREES

Grilled Faroe Island Salmon

Warm tarragon-mustard fingerling potato and haricot vert salad

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

DESSERTS

Crème Brûlée

Chocolate Pot au Crème-Fresh whipped cream

Carrot Cup Cake-Cream cheese frosting, candied carrots

Food	\$28.75 per person including non-alcoholic beverages
Tax	6%
Gratuity	20%