



Served Dinner sample #1 BUS TOUR 2018

SERVED

Seasonal Petite Organic Salad-choose one to serve

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

Year Round- **Petite Steak House Caesar Salad**

Creamy garlic dressing, brioche croutons, Reggiano cheese

ENTREES

Grilled Faroe Island Salmon

Roasted new potatoes and asparagus tossed in a pesto vinaigrette, Meyer lemon aioli

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

Mixed Berries with Vanilla laced whipped cream

Food	\$30 per person including non-alcoholic beverages
Tax	6%
Gratuity	20%

Please inquire on pricing if you would like to add one of our hand cut steaks to your menu.