3 Course Chef’s Tasting Menu
$52
Fresh Baked Corn Muffins

Starter
Choice Of
CHICKEN TORTILLA SOUP
Sweet Corn, Fire Roasted Chilis, Lime Sour Cream
or
MESQUITE GRILLED SUMMER VEGETABLE SALAD
Quinoa-Cous Cous, Petite Greens, Basil Pesto, Banyuls Vinaigrette
or
WATERMELON-CUCUMBER SALAD
Fetta, Watercress, Sweet Peppers, Mint, Cilantro, Lime Vinaigrette
or
DEVILED EGGS WITH CHIPS & DIP
Lemon Pepper Chips, Herb-Onion Dip, Chives, Capers

Entrée
Choice Of
MESQUITE GRILLED BEEF TENDERLOIN & SCALLOPED POTATOES
Smoked ham, Aged White Cheddar, Mushroom Roast, Red Wine Jus
*Steak Will be Served Medium Rare-Medium
or
SPICE ROASTED CABRILLA GROUPER & GREEN BEAN ALMANDINE
Chardonnay Braised Artichokes, Basmati Rice, Cherry Tomatoes, Herbed Caper Butter
or
GINGERED VEGETABLE DUMPLINGS
Shiitake Mushroom-Broccolini Sauté, Citrus-Chili Glaze, Sweet Soy Dipping Sauce
or
MOROCCAN BRAISED LAMB SHANK CAVATELLI
Roasted Heirloom Tomato Sauce, Summer Squash, Pepper-Eggplant Sauté, Goat Cheese

Dessert
Choice Of
PEACH COBBLER
Corn Meal Biscuit, Vanilla Bean Whipped Cream
or
DARK CHOCOLATE LAYER CAKE
Candied Hazelnuts, Grand Marnier Anglaise