



## Starters

### Shrimp Spring Roll (GF)

Vegetables, shrimp wrapped in rice paper, ginger mint dipping sauce  
(Vegan option available)

### Cherry Tomato Bruschetta (GF) (V)

Cherry tomato, garlic, pesto, gluten free crostini,  
parmesan cheese, balsamic glaze

### Gazpacho (GF) (V)

Smooth blend of tomato, bell pepper, cucumber, green onion, garlic,  
olive oil and vinegar, gluten free croutons, veggie garnish  
(Vegan option available)

## Mains

### Lemon Caper Salmon (GF)

Seared salmon, cauliflower mash, cherry tomato confit, capers,  
micro greens, lemon caper beurre blanc  
*Paired with Wiens Pinot Grigio*

### Sesame Crusted Ahi Salad (GF)

Seared sesame crusted ahi, mixed greens, cucumber, edamame,  
daikon sprouts, red onion, bell pepper, furikake, dragon sauce  
*Paired with Nielson Pinot Noir*

### Coconut Curry Halibut (GF)

Seared halibut, wilted spinach, red coconut curry,  
potatoes, snow peas, red bell pepper  
*Paired with Sonoma-Cutrer Chardonnay*

### Greek Couscous Salad (V)

Pearl couscous, spinach, feta, Kalamata olives, cucumber, tomato,  
red onion, chickpea, pepperoncini, garlic crostini, Greek dressing  
*Paired with Kendall-Jackson Riesling*

### Zucchini Pasta Puttanesca (GF) (V)

Zucchini pasta, Pomodoro sauce, cherry tomatoes, Kalamata olives,  
garlic, capers, basil, garlic crostini, sun-dried tomato slice  
(Chicken breast available upon request)  
(Vegan option available)  
*Paired with Matanzas Sauvignon Blanc*

## Desserts

### Fruit Tart (GF) (V) (VG)

Pressed almond vegan crust, custard, fresh berries,  
homemade sugar-free glaze

### Apple Pie (V)

Classic American mini apple pie, homemade Chantilly cream,  
brûléed apple slice

### Flourless Chocolate Cake (GF)

Gluten free chocolate cake, homemade Chantilly cream,  
cocoa, powdered sugar, fresh berries

(GF) Gluten Free

(V) Vegetarian

(VG) Vegan