



Choose one from each category

Starters

Fig and Goat Cheese Crostini (GF)

Gluten free crostini, herbed goat cheese, caramelized onion, fig slice, mint garnish

Cherry Tomato Bruschetta (GF) (V)

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

Butternut Squash Soup (GF) (V) (VG)

Smooth blend of butternut squash, coconut yogurt, diced brown buttered squash, pomegranate seeds, green pumpkin seeds, crispy sage leaf

Mains

Lemon Caper Salmon (GF)

Seared salmon, cauliflower mash, cherry tomato confit, capers, micro greens, honey-glazed baby carrots, charred Brussels sprouts, lemon caper beurre blanc

Paired with La Crema Pinot Gris

Sesame Crusted Ahi Salad (GF)

Seared sesame crusted ahi, mixed greens, cucumber, edamame, daikon sprouts, red onion, bell pepper, avocado, furikake, dragon sauce

Paired with Nielson Pinot Noir

Coconut Curry Halibut (GF)

Seared halibut, wilted spinach, red coconut curry, red onion, potatoes, snow peas, red bell pepper

Paired with Sonoma-Cutrer Chardonnay

Stuffed Chicken Breast (GF)

Chicken breast hand stuffed with herbed goat cheese, hazelnut, and cherries, sweet potato mash, honey-glazed baby carrots, charred Brussels sprouts, side of cherry gastrique

Paired with Kendall-Jackson Riesling

Pasta Puttanesca (GF) (V)

Pomodoro sauce, cherry tomatoes, Kalamata olives, garlic, capers, basil, garlic crostini, vegan mozzarella cheese, sun-dried tomato slice

(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

French Apple Pie (V)

Classic mini apple pie, crumble topping, homemade Chantilly cream, brûléed apple slice

Flourless Chocolate Cake (GF)

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

(GF) *Gluten Free*

(V) *Vegetarian*

(VG) *Vegan*