



Choose one from each category

Starters

Bleu Pear Crostini^{GF}

Gluten free crostini with a mild bleu cheese/cream cheese spread, topped with Bosc pear slices, sprinkled with candied walnuts and cherry bits, drizzled with cherry gastrique

Cherry Tomato Bruschetta^{GF} ^V

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

Spring Medley Soup^{GF} ^V ^{VG}

Our signature vegetable soup with yellow squash, grilled corn, zucchini, tomato, red cabbage, green beans, carrots, celery, onion, and garlic topped with vegan cheese

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

Ivy Burger^V ^{VG}

IMPOSSIBLE™ burger, fresh tomato, sliced red onion, Lil gem lettuce, vegan cheddar cheese, garlic aioli, on vegan bun, pickle spear, side of fresh cut fruit
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