

Brooke
Hicks

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Anthony
Dragun*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Tal
Hicks

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Allison
Hicks

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Talman &
Hicks

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Michael
Dragun*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Gire
Dragon*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Vivienne
Dragon*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Carmen
Dragon*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

John
Flaherty

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Natalie
Hardy*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Christine
Phillips*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Clair
Stewart*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Jeff
Stewart

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Blake
Zettle*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Madi
Settle*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Mitchell
Walk*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Katy
Walk*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Viola
Briones*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Jennifer
Casola*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Vicki
Hardy*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Kirk
Hardy*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Carlisle
Laukoter*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Austin
Laukoter*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Olivia
Lammren*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Caroline
Steck*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Mason
Meredith

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Moni
Gunderson*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Elissa
Cady*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Cain
Cady*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Lagan
Brack*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Tyler
Brack*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Mary
Dunbar

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Emily
Deerin*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Andrew
Narwood

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Camden
Linnille*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Msgr.
Larry Droll*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Felix
Briones*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Kathy
Briones*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Thomas
Briones

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Terry
Briones*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Mark
Moseley

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Ramona
Moseley

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Stanley
Dragon*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Cynthia
Dragon*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Tom
Clifton*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Adrienne
Clifton

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Claire
Clifton*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Al
Garrels*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Leslie
Garrelz*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Blake
Garrelz*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Luke
Casola*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Landon
Casola*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Merritt
Narris

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Cooper
Cagola*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

David
Hardy

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Jarah
Hardy*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*William
Hardy*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Ann Gray
Hardy*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Gracie
Rowland*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Rachel
Rowland*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Dave
Hucklebridge

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Alex
Fabiana

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Cyrus
Steppi*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Marlena
Ruiz*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Brent
Baker

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Michael
Baynton*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Claire
Baynton*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Ben
Broughton

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Brooks
Broughton

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Patrick
Fanning*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Daige
Hagen*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Robert
Lowe

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Emma
Martin*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Stone
Martin

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Anna
Grace
Kronenberg

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Knox
Kronenberg*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Starkey
Barton*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

*Jake
Wood*

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy

Morgan
Bentley

FIRST

CAESAR SALAD

POTATO CROUTONS, GRANA PADANO CHEESE,
CAPER ANCHOVY VINAIGRETTE

SECOND *choice of*

ANGUS BEEF TENDERLOIN

YUKON MASHED POTATOES, ASPARAGUS, BORDELAISE SAUCE

CHILEAN SEA BASS

MISO GLAZE, SHIITAKE MUSHROOMS, BRUSSELS SPROUTS,
LEMONGRASS DASHI BROTH

PAPPARDELLE PASTA PRIMAVERA

SEASONAL VEGETABLES, SHAVED GRANA PADANO,
SHERRY HERB CREAM SAUCE

THIRD

ENGLISH TOFFEE DATE PUDDING CAKE
WHIPPED CREAM, MYERS DARK RUM SAUCE

WINES *Sauvignon Blanc — Francois Crochet, Sancerre, Loire Valley*
Red Burgundy — Remoissenet, Burgundy