

3 Course Dinner

\$125 pp

Appetizer

Roasted Beet Salad

Seasonal, Greens, Roasted Goat Cheese, Candied Walnuts, Greek Yogurt, Citrus Honey Herb Vinaigrette

Entrée

Selection of Two Entrees

Grilled 8oz Bison NY Steak

Black Garlic Potato Puree, Trumpet Mushrooms, Spicy Chimichurri

Or

Garlic and Rosemary Roasted Chicken Breast

Butternut Squash Risotto, Roasted Broccolini, Thyme Jus

Or

Alamosa Striped Sea Bass,

Garlic Prawns, White Bean Ragout, Braised Chard, Saffron Lemon Butter

Herb Beluga Lentils

Crispy Chickpeas, Mushrooms, Spicy Pepper Sauce

Dessert

Chocolate Marquise,

Hazelnuts, Port Preserved Cherries

