

May 7th Tasting Dinner

First Course:

Roasted Beet Salad: Arugula, beets, green apple, goat cheese & walnuts tossed in an herbed balsamic vinaigrette.

Second Course:

Hawaiian Garlic Shrimp Burger Slider.
Topped with a purple cabbage & cucumber slaw
and pineapple aioli.

Third Course: (your choice)

Pan seared scallops served over a citrusy succotash
& finished with a chive butter.

Strip Steak au Poivre: Grilled & served with roasted fingerling
potatoes and buttered green beans.

Greek Angel Hair Pasta: Artichoke hearts, kalamata olives, grape
tomatoes & capers in feta cheese cream sauce.

Fourth Course:

Cherry Clafoutis
(Custard cake)

\$40 per person

Dine-in or preorder take out.

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