

# D I N N E R

*3 Course Option*  
*~\$60.00 per person*

## STARTERS

*~~ Your Choice of Two ~~*

- White Bean Soup with Braised Greens and Garlic-Thyme Croutons
- Sweet Corn Soup with Oregon Bay Shrimp & Avocado Salsa
- Fuji Apple and Romaine Salad with Radicchio, Shaft Blue Cheese and Spicy Walnuts
- Bradley Ogden's Caesar Salad with Whole Leaf Romaine and Parmesan Croutons

## MAIN COURSES

*~~ Your Choice of Three ~~*

- Steamed and Grilled Seasonal Vegetable Platter with Roasted Fingerling Potatoes
- Penne Pasta with Sun-Dried Tomato Sauce, Kalamata Olives, Feta and Parmesan Cheese
- Pan Seared Alaskan Halibut with Sauteed English Peas, Fava Beans & Creamy Fennel Broth
- Wood Oven Roasted Chicken Breast with Sweet Corn "Polenta" & Sauteed Spinach
- Painted Hills N.Y. Steak, with Grilled Squashes & Blue Cheese Fondue

## DESSERTS

*~~ Your Choice of Two~~*

- S'More Shooter with Graham Cracker Crust & Marshmallow Cream
  - Butterscotch Pudding with Chantilly Cream and Cookie
  - Cherry Tart with Brown Butter Filling & Vanilla Ice Cream
  - Honey Lavender Creme Brulee with Shortcake Cookie
  - Chocolate Cupcake Sundae with Vanilla Bean Ice Cream & Fudge Sauce
- ~ Trio Dessert Option Add \$7.00 per person ~*