

D I N N E R

3 Course Option
~\$68.00 per person

STARTERS

~~ Your Choice of Two ~~

White Bean Soup with Braised Greens & 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
Grilled Filet Mignon with Rosemary New Potatoes, Broccoli Rabe & Horseradish Butter

DESSERT TRIO

~~ Please choose Three ~~

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