

D I N N E R

4 course option
~\$76.00 per person

FIRST COURSE

~~ Your Choice of Two ~~

White Bean Soup with Braised Greens and Garlic-Thyme Croutons

Sweet Corn Soup with Oregon Bay Shrimp & Avocado Salsa

MID COURSE

~~ Your Choice of Two ~~

Fuji Apple and Romaine Salad with Radicchio, Shaft Blue Cheese, 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

Creamy English Pea Risotto with Tarragon & Mascarpone

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 Shortbread Cookie

Chocolate Cupcake Sundae with Vanilla Bean Ice Cream & Fudge Sauce