



Starters

Ale & Broccoli Cheddar

Creamy soup of garden fresh broccolini and Cheddar Jack cheeses served with a parmesan crisp

Strawberry Greens

Fresh field greens topped with sweet strawberries, cranberry stilton cheese, sliced red onion, and candied walnuts. Served with house made strawberry vinaigrette

Main Course

Pistachio Crusted Australian Lamb

Roasted chops served with sweet citrus cream, jasmine rice pilaf and roasted baby carrots

Oven Roasted Pacific Northwest Halibut

Basted in a sherry and garlic butter sauce, served with a roasted heirloom and orzo salad and grilled broccolini

Chicken Almondine

Grilled all natural chicken tossed in a an Alfredo sauce served over fettuccine and topped with toasted almonds

Carved Ham

Pineapple and brown sugar glazed ham served with whipped potatoes and roasted baby carrots

Finale

Double Chocolate Mousse

Light and fluffy chocolate mousse topped with candied walnuts and a sweet honey drizzle

Strawberry & Coconut Cream Cake

Moist yellow coconut cake with a strawberry cream cheese filling topped with whipped cream and fresh strawberries

