

dinner

first course & dessert

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first course

Duck Confit with Truffle Oil, White Beans and Tasso 16.25

Pairs nicely with a medium intensity red wine

Cedar Plank Smoked Salmon with Apple Slaw 11.00

Pairs nicely with a light intensity white wine

White Asparagus with Prosciutto and Meyer Lemon Drizzle 9.50

Pairs nicely with a light intensity white wine

Lobster Risotto 14.00

Pairs nicely with a medium intensity white wine

Seven Pepper-Seared Tuna with Miso Micro Green Salad 14.00

Pairs nicely with a light intensity white wine

local favorite(s)

🍴 **Seasonal Mixed Greens 7.50**

🍴 **Crab Cake with Celeriac Slaw 10.00**

🍴 **Traditional Caesar Salad 7.50**

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
naturally*

dessert

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries 7.50

Berry Cobbler with Streusel and Whipped Cream 7.50

Tiramisu 7.00

Dark Chocolate Torte 7.00

Chocolate Parfait with Bittersweet Mousse and Chocolate Ladyfingers 7.00

local favorite(s)

🍴 **CBP Bread Pudding 6.50**

🍴 **Citrus-Ricotta Cheesecake 6.50**

🍴 **Profiteroles 6.50**



*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

*All local taxes and fees apply. Pricing subject to change. © 2009 ARAMARK - All Rights Reserved



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