



First Course

House Baby Greens

Organic Baby Greens, Dijon Vinaigrette, Balsamic Cheddar, Candied Walnuts

Surv Caesar

Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons,
Topped with Shaved Grana

Second Course

Penne Romesco

(Vegetarian Upon Request)

Sautéed Chicken, Garlic, Marinated Artichokes, Romesco Sauce,
Topped with Ricotta and Grana Cheese

Porcini Mushroom Dusted Pork Tenderloin

Pomegranate Molasses

Lemon Basil Chicken Breast

White Wine, Garlic, Basil

“Everything” Crusted Salmon

Cumin Scented Yogurt and Curry Mustard

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Traditional Vanilla Bean Crème Brûlée

Brûléed Vanilla Custard

Chocolate Peanut Butter Pie

Peanut Butter Mousse, Chocolate Ganache, Oreo Cookie Crust



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Surv Caesar

Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons,
Topped with Shaved Grana

Second Course

Penne Romesco

(Vegetarian Upon Request)

Sautéed Chicken, Garlic, Marinated Artichokes, Romesco Sauce,
Topped with Ricotta and Grana Cheese

Porcini Mushroom Dusted Pork Tenderloin

Pomegranate Molasses

Lemon Basil Chicken Breast

White Wine, Garlic, Basil

“Everything” Crusted Salmon

Cumin Scented Yogurt and Curry Mustard

House Made Crab Cakes

Sweet Pickle Remoulade

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Traditional Vanilla Bean Crème Brûlée

Brûléed Vanilla Custard

Chocolate Peanut Butter Pie

Peanut Butter Mousse, Chocolate Ganache, Oreo Cookie Crust



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House Baby Greens

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Surv Caesar

Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons,
Topped with Shaved Grana

Second Course

Penne Romesco

(Vegetarian Upon Request)

Sautéed Chicken, Garlic, Marinated Artichokes, Romesco Sauce, Topped with
Ricotta and Grana Cheese

Porcini Mushroom Dusted Pork Tenderloin

Pomegranate Molasses

Lemon Basil Chicken Breast

White Wine, Garlic, Basil

“Everything” Crusted Salmon

Cumin Scented Yogurt and Curry Mustard

House Made Crab Cakes

Sweet Pickle Remoulade

Marinated Beef Tender

Pinot Noir Mushroom Demi Sauce

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Traditional Vanilla Bean Crème Brûlée

Brûléed Vanilla Custard

Chocolate Peanut Butter Pie

Peanut Butter Mousse, Chocolate Ganache, Oreo Cookie Crust



First Course

House Baby Greens

Organic Baby Greens, Dijon Vinaigrette, Balsamic Cheddar, Candied Walnuts

Surv Caesar

Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons, Topped with Shaved Grana

Boursin Mushroom Spring Rolls

Herb Boursin Cheese, Assorted Wild Mushrooms, Whisky Barrel Aged Fish Sauce, Ramp Pistu

Goat Cheese Flan

Roasted Cippolini Onion Jam, Baby Arugula, Thyme Infused E. V. O. O. Orange Zest

Soup d Jour

Second Course

Penne Romesco

(Vegetarian Upon Request)

Sautéed Chicken, Garlic, Marinated Artichokes, Romesco Sauce,
Topped with Ricotta and Grana Cheese

Porcini Mushroom Dusted Pork Tenderloin

Pomegranate Molasses

Lemon Basil Chicken Breast

White Wine, Garlic, Basil

“Everything” Crusted Salmon

Cumin Scented Yogurt and Curry Mustard

House Made Crab Cakes

Sweet Pickle Remoulade

Marinated Beef Tender

Pinot Noir Mushroom Demi Sauce

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Traditional Vanilla Bean Crème Brûlée

Brûléed Vanilla Custard

Chocolate Peanut Butter Pie

Peanut Butter Mousse, Chocolate Ganache, Oreo Cookie Crust



\$69.00 – 4 Course Menu

First Course

Boursin Mushroom Spring Rolls

Herb Boursin Cheese, Assorted Wild Mushrooms, Whisky Barrel Aged Fish Sauce, Ramp Pistu

Goat Cheese Flan

Roasted Cippolini Onion Jam, Baby Arugula, Thyme Infused E. V. O. O. Orange Zest

Soup d Jour

Second Course

House Baby Greens

Organic Baby Greens, Dijon Vinaigrette, Balsamic Cheddar, Candied Walnuts

Surv Caesar

Romaine, Hearts of Palm, Classic Caesar Dressing, Sourdough Croutons, Topped with Shaved Grana

Third Course

Penne Romesco

(Vegetarian Upon Request)

Sautéed Chicken, Garlic, Marinated Artichokes, Romesco Sauce, Topped with Ricotta and Grana Cheese

Porcini Mushroom Dusted Pork Tenderloin

Pomegranate Molasses

Lemon Basil Chicken Breast

White Wine, Garlic, Basil

“Everything” Crusted Salmon

Cumin Scented Yogurt and Curry Mustard

House Made Crab Cakes

Sweet Pickle Remoulade

Marinated Beef Tender

Pinot Noir Mushroom Demi Sauce

Dessert

Warm Normandy Apple Tart

Buttery Pastry with Granny Smith Apples & Cinnamon Whipped Cream

Traditional Vanilla Bean Crème Brûlée

Brûléed Vanilla Custard

Chocolate Peanut Butter Pie

Peanut Butter Mousse, Chocolate Ganache, Oreo Cookie Crust