

# Prix Fixe Menu

#### FOR PARTIES OF 10 OR MORE

## To Start

#### Artisanal Cheese Board

Roasted Olives <sup>GF DF V</sup>, Marcona Almonds <sup>GF DF V</sup> Fig Jam <sup>GF DF V</sup>, Dried Fruit <sup>GF DF V</sup>, Crostini <sup>DF V</sup>

## Choice of Soup or Salad

Soup of the Evening

Mixed Baby Greens GF DF V

Roasted Red Peppers, Pickled Daikon Roasted Shallot Vinaigrette

## Entrées

Preparations are dependent on our seasonal menu . Vegan option available upon request.

> Beef Entrée Poultry Entrée Salmon Entrée Vegetarian Entrée

### Dessert

#### Chocolate Truffle Torte GFV

Brandied Chemies, Whipped Cream Vegan option available upon request.

#### Esselon Coffee & Assorted Teas

\$85/person

(price does not include taxes, gratuity, or beverages)

## Children's Meals

Available for those ages 12 & under. Includes one scoop of vanilla ice cream for dessert.

Housemade Pasta <sup>V</sup>

Chicken Tenders

Butter & Cheese

Handcut French Fries

\$25/person

(price does not include taxes, gratuity, or beverages)

 $^{\sf GF}$  Indicates gluten free  $^{\sf DF}$  Indicates dairy free  $^{\sf V}$  Indicates vegetarian