



---

## FIRST COURSE

---

### Roasted Beet Salad

French Feta, Candied Walnuts, Mint, Cumin Vinaigrette

### Caesar Salad

Romaine, Sweet Gem, Shaved Parmesan, Harissa Croutons

---

## MAIN COURSE

---

### Rotisserie Chicken

Cider-Braised Fennel, Garlicky Brussels, Thyme-Roasted Fingerling Potatoes

### Seared Scottish Salmon

Tomato Puree, Grilled Fennel, Olive-Anchovy Tapenade, Chive Oil

### Brandt Farms Bavette Steak

Baby Arugula, Cremini, Truffle Oil, Mashed Potatoes, Bordelaise

---

## DESSERT

---

### Molten Chocolate Cake

Vanilla Ice Cream, Raspberry Puree

### Tres Leches Cake

Dulce de Leche, Pecans

**\$39 per person**