

GRANTS

RESTAURANT and BAR

STARTER

SEASONAL SOUP

Prepared daily by our Chefs

BABY LETTUCES

radish, soft herbs, white balsamic vinaigrette

ENTRÉE

MUSTARD BBQ ORGANIC BLACK PEARL SALMON

lemon spätzle, kale, dried cranberries, pickled apple, Meyer lemon beurre blanc

SPICY RIGATONI VODKA

San Marzano tomatoes, cream & parmigiano

SPICE ROASTED FREE RANGE BELL & EVANS CHICKEN

prosciutto wrapped asparagus bundle, tri-color roasted baby potatoes, truffle jus jus

DESSERT

APPLE CRISP

vanilla ice cream

NUTELLA PIE

whipped cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Regular and Decaf Coffee and Tea

Per Person: \$35.00 (plus tax and 18% gratuity)