



## Menu #1

### First Course

French Onion Soup  
gruyere, emmenthal, sourdough crouton

Oven Roasted Fuji Apple  
goat cheese, red wine and peppered caramel

Baby Beet Salad  
goat cheese, aged balsamic vinegar, microgreens

### Second Course

Crispy Skin Salmon  
verjus poached leeks, risotto

Meyer 100% Natural Angus Ribeye  
10 oz cut, herbed butter, seasonal vegetables

Oven Roasted Organic Chicken  
asparagus, thyme blossom jus

Wild Mushroom Risotto  
seasonal mushrooms, smoked gouda, fine herbs, red wine reduction

### Third Course

Hudson Cast Iron Skillet Brownie  
vanilla bean ice cream, whipped cream, warm chocolate sauce

New York Style Cheesecake  
seasonal berry coulis

\$50 per person