

Graduation Day Dinner Saturday 2021

Starters

choice of one

Artisan Greens Salad

Port Wine Poached Pear, Maytag Bleu Cheese
Red Wine Vinaigrette (v)(gf)

Burrata

Heirloom Tomato, Micro Basil, Lemon Salt, Balsamic (v)(gf)

Mains

choice of one

Slow Roasted Prime Rib

Yukon Gold Smashed Potatoes
Charred Asparagus, Charred Onion Demi-Glace (gf)

Herb Roasted Half Free Bird Chicken

Yukon Gold Smashed Potatoes
Charred Asparagus, Dark Chicken Jus

Pan Seared Halibut Fillet

Minnesota Wild Rice, Haricots Verts, Tarragon Butter

Farmer's Market Pasta

Pappardelle, Local Vegetables
Charred Lemon & Sweet Corn Coulis Torn Herbs (v)

Dessert

Flourless Chocolate Torte

Raspberry Coulis, Chantilly Cream (gf)

\$55++per Adult | Children 6-12 \$30++ | Children Under 5 Free

Dietary Restrictions? Please speak to your server who can assist with any dietary restriction you may have

Reservations Required for all meals. Until April 1, 2021, dining reservations are only open to our in-house guests who are staying for Graduation Week. On April 2, 2021, reservations will be accepted for our other valued guests who are not staying with us overnight during Graduation week. Please call 845-446-4731, Ext 7929.