

Graduation Dinner 2021  
Saturday Night

Starters

Choice Of

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

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