

Graduation Week Pre-Fixe Dinner Menu 2022

First Course

Soup of the Day
Changes Daily

Garden Salad
Rainbow Greens, Cucumber, Cherry Tomatoes
Shaved Red Onion, Carrot Noodles
Champagne Vinaigrette

Second Course

Herb Roasted French Chicken Breast
Whipped Yukon Gold Potatoes, Charred Asparagus, Dark Chicken Jus

Pasta of The Day
Changes Daily

Third Course

New York Style Cheesecake
Berry Coulis

Fresh Fruit
Seasonal Selections

\$28 per person plus tax and gratuity

Available Wednesday and Thursday only During Graduation Week

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

Due to Market availability, Menu Items are Subject to change without notice