

# Graduation Week Pre-Fixe Dinner Menu 2023

## 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 May 24<sup>th</sup> and Thursday May 25<sup>th</sup> only during regular dining hours

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