

TERRACE DINING

FRIDAYS AND SATURDAYS | 4:30PM - 8:00PM

STARTERS AND SALADS

BURRATA CHEESE

Fig Jam, Pink Peppercorns, Basil Pesto,
Sliced Baguette

\$11

PANZANELLA SALAD

Fresh Basil, Cucumber, Tomato, Croutons, Pickled Red Onion, Parmesan

\$9

CALAMARI*

Romesco Sauce, Endive, Fresh Citrus

\$14

BERRIES & BACON*

'Jones Farm' Candied Cherry Wood Bacon,
Fresh Berries, Blue Cheese, Baby Greens,
Poppyseed Dressing

\$12

CRISPY CASONCELLI*

Mortadella & Prosciutto Stuffed Pasta, Fresh Basil, Garlic Oil Shaved Parmesan, Thyme Roasted Tomatoes

\$13

CAESAR WEDGE*

Pickled Red Onion, Hard Boiled Egg, Romaine, Parmesan, Country Bread

\$10

COCONUT SHRIMP*

Horseradish & Ginger Marmalade,
Fresh Apples, Fresh Citrus

\$15

ENTREES

FAROE ISLAND SALMON*

'River Valley Ranch' Organic Mushrooms, Squid Ink Fettucine, Japanese Yakiniku Sauce, Watermelon Radish, Brussel Sprout Leaves

\$26

FILET MIGNON*

8oz. Premium Filet, 'River Valley Ranch' Organic Mushrooms, Black Truffle Butter, Veal Demi-Glace, Yukon Potato Puree

\$37

BLUEBERRY PECAN CHICKEN KABOBS*

Chicken Breast, Peppadew Peppers, Roasted Heirloom Potatoes

\$24

MEDITERRANEAN VEGETABLE RAVIOLI

Cauliflower, Peas, Carrots, Spring Bean, Red Pepper, Broccoli, Corn, Onion, Vegan Eggless Pasta, Grilled Asparagus

\$23

DESSERTS

LIMONCELLO CHEESECAKE

Raspberry Sauce, Fresh Blueberries

\$8

FLOURLESS CHOCOLATE TORTE

Nutella Whipped Cream

\$8

*Please notify us of any food allergies. Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness. Revised 5.19.2020

WINE SELECTION

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RED WINES

Pinot Noir

Louis LaTour	60
Meiomi	44
Orin Swift Slander	85

Red Blends

Vino Robles 'The Arborist'	44
Bolgheri Passi Di Orma	75
Orin Swift Pappion	130

Cabernet

Justin	60
Bacchus	38
Orin Swift Palermo	110

Merlot

Noble Vines 181	32
Toad Hollow Merlot	40
Duckhorn Merlot	60

WHITE WINES

Chardonnay

Reata	52
Bacchus	38
Louis Jadot Pouilly Fuisse	30
Orin Swift Mannequin	65

Sauvignon Blanc

Kim Crawford Sauvignon Blanc	44
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Pinot Grigio

Maso Canali	38
Santa Margherita	55

Riesling

Washington Hills	38
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Prosecco

Riondo Spumante	36
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Champagne

Jansz Rose	50
Veuve Clicquot Yellow Label	110

Rosé

Hahn Rosé	40
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