

Dinner FIRE + WATER

Watermelon Gazpacho

watermelon / cucumber / fresh herbs

Grapefruit & Avocado

ruby red grapefruit / sliced avocado / lemon vinaigrette

Salad Greens

baby arugula / freshed sliced tomatoes / parmesan cheese / balsamic vinegar / olive oil

***Mustard Crusted Salmon**

stuffed zucchini / silver queen corn tossed with red onion & basil

Roasted Chicken & Croutons

sliced roasted chicken / au jus / rustic bread croutons / stuffed zucchini / silver queen corn

***Steak with Gorgonzola Cream**

seared filet of beef / cracked peppercorns / gorgonzola cream sauce / Edna Lewis potatoes / stuffed zucchini

Chocolate Mocha Icebox Cake

Poached Peaches with Vanilla Ice Cream

**Pinot Grigio
Sauvignon Blanc
Chardonnay**

**Merlot
Pinot Noir
Cabernet Sauvignon**

**Prosecco
Champagne
Sparkling Cider**

Red Zinger Tea • Soda • Coffee • Espresso • Cappuccino

**Includes complimentary beverages, dessert and gratuity
\$75 per person**

•Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness