

### Prix Fixe Dinner Menu

**\$89++ Per Person**

#### First Course

*Choice of:*

##### **Chilled Gazpacho**

Poached Shrimp, Cucumber, Olive Oil, Herb Croutons

##### **Summer Salad**

Local Peaches, Feta, Pickled Black Berries, Market Greens, Spiced Balsamic

#### Second Course

*Choice of:*

##### **BBQ Spiced New York Strip**

Braised Cipollini Onion, Whipped Garlic Potato Puree  
Street Corn on the Cob, House Made Steak Sauce

##### **Chipotle Peach BBQ Baby Back Ribs**

Cucumber Cilantro Lime Slaw, Whipped Garlic Potato Puree  
Street Corn on the Cob

##### **Grilled Faroe Island Salmon**

Red Pepper Chimichurri, Grilled Asparagus, Summer Squash  
Garlic Mashed Potato

##### **Grilled Portabello Steak**

Charred Halloumi Cheese, Creamy Polenta, Caper Butter

#### Third Course

*Choice of:*

##### **Warm Apple Pie**

Vanilla Ice Cream, Caramel

##### **Locally Picked Berry Tart**

Vanilla Cream

**Executive Chef Luis Torres**

**20% Gratuity will be added to all orders**