

Taste *of the* Wilds

STARTER

Citrus Arugula & Beet Salad with Arugula, Beets,
Toasted Walnuts, Supremed Oranges & Goat Cheese
tossed in a Citrus Vinaigrette

ENTRÉE CHOICES

Cedar-Planked Honey Rosemary Glazed
Faroe Island Salmon served with Lemon-Steamed Broccoli
with Parmigiano-Reggiano & Hasselback Potato

or

Zucchini-Gruyere Stuffed Chicken Breast
served with Lemon-Steamed Broccoli
with Parmigiano-Reggiano & Hasselback Potato

or

Mushroom Red Pepper & Spinach Polenta
served with Ratatouille

Vegetarian Option

DESSERT

Maple Bourbon Ice Cream
served with Walnut Meltaway

