

# 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

\$50/person plus tax and gratuity.

To confirm reservation, payment is collected  
before your scheduled dinner time.