



Dinner Menu

First Course, select one:

- Burrata Cheese, seasonal vegetables/fruits, gem lettuce, buttermilk dressing, olive oil r
- Seared Scallops, celery root puree, roasted chestnuts, beurre rouge

Main Course, select one:

- **Slow baked Seasonal Fish:** local wild caught salmon, Halibut, rock cod, black cod, lingcod, petrale sole, seasonal accompaniments
- New York Strip Loin, potato puree, roasted onion, seasonal vegetables, king trumpet mushrooms, rosemary beef jus

Dessert

- Vanilla Panna Cotta, fresh fruit compote

Chef Eric Piacentine
2023