



## **Starter**

### ***[Spring Garden Salad]***

[Spinach, arugula, frisee, red bell, olives, red onion, cherry tomato, feta, pita croutons, herb lemon vinaigrette]

## **Main Course**

### ***[Shrimp Scampi]***

[Garlic butter, tomatoes, fresh lemon juice, white wine, , parsley, angel pasta ]

or

### ***[Mushroom Bolognese]***

[Certified Angus Beef, mushroom, red wine, plum tomato sauce, fresh herb, garlic oil, angel pasta]

[vegetarian substitute available]

## **Dessert**

### ***[Fresh Fruit Tart]***

[Kiwi, mandarin, strawberry, blueberry, raspberry, vanilla mascarpone cream ]

or

### ***[Vegan Orange & Blueberry Cheesecake]***

[Raw Nut crust, Cashew Layer of blueberries and orange sweeten with agave]

**\$35 Per Person | Tax and Gratuity Excluded**

**Wine Pairing - \$15 Additional**

Includes:

Stephany Split Prosecco, Brander Sauvignon Blanc, and Rabble Rose