

***VALLEY MENU***

***\$25.95***

Potato and leek soup

Mixed baby greens with fresh strawberries and a champagne vinaigrette

Grilled Supreme of chicken with an apple-thyme jus

Or

Beef tenderloin tips with a wild mushroom Bordelaise sauce

Or

Filet of Sole stuffed with bay Scallops and a lemon caper cream sauce

B52 Cheesecake

***RIDGE MENU***

***\$29.95***

Organic Vegetable Gazpacho

Spinach Salad with a warm Pancetta vinaigrette

Roasted Supreme of chicken with a sour cherry and sweet onion compote

Or

Pecan crusted Salmon filet with a honey-citrus glaze

Or

Grilled beef tenderloin with a roasted shallot and rosemary sauce

Lemon and champagne cheesecake

***FALLS MENU***

***\$39.95***

Spinach and Gorgonzola soup

Organic greens with tiger shrimp with a mango-lime vinaigrette

Fresh filet of Seabass with tomatoes, seasonal vegetables and fresh herbs

Fresh Supreme of chicken stuffed with goats cheese, roasted garlic  
and wild mushrooms with a natural jus

or

Duet of Beef Tenderloin and Cuban lobster tail with béarnaise sauce

Baked Alaska

*Potatoes*

Braised new potatoes  
Scalloped potatoes  
Roasted garlic mashed  
Risotto primavera  
Herb roasted potatoes  
Parisienne potatoes

*Vegetables*

All vegetable choices are Seasonal with choice of steamed, roasted or stirfried.

Premium coffee, decaf and herbal teas included  
Taxes and 15% gratuity not included.