



## DINEWEEK 2024

*Please choose one from each course*

### 1st Course

**Spicy Fried Green Beans** *Vegetarian*  
Ranch dressing

**New England Clam Chowder**  
Classic New England Style

**Baby Spinach Salad**  
Dried cranberries, honey roasted pecans, red onions  
& champagne vinaigrette *Vegetarian / Gluten Free*

### 2nd Course

**Gnocchi & Grilled Chicken Breast**  
Sun dried tomatoes, red onions, arugula and gorgonzola  
cream

**Braised Beef Short Ribs** *Gluten Free*  
Zinfandel pan sauce, carrots, mashed potatoes and honey  
mustard drizzle

**Grilled Blackened Salmon Filet** *Gluten Free*  
Maple balsamic reduction, seasonal vegetables and  
roasted Yukon potatoes

**Saffron Lemon Risotto**  
Lemon risotto, mushrooms ragout, arugula, parmesan,  
truffle oil and fried onion strings *Vegetarian*

### 3rd Course

**Chocolate Brownie Pie**  
Caramel, chocolate sauce & Whipped Cream

**Churro Cheese Cake**  
Caramel sauce

**\$45 per  
person\***

**Add a  
bottle of  
House  
Red or  
White  
\$21**

*\*Addition \$1 will be added for CA Food Literacy Program.  
Items may change without notice due to supply constraints*