



### **Plated Dinner**

Olive oil poached halibut with prosciutto, tomato confit, lemon zested ricotta

Wild king salmon with sautéed root vegetables, cranberry apple coulis

Arctic char with dandelion, oven dried grapes, blood orange salad

Cod with lemon crumbs, sweet garlic broth, broccoli rabe

Breaded veal scallopini with prosciutto, pecorino cheese, arugula, cherry tomatoes, marsala reduction

Grilled lamb chops with caramelized Brussels sprouts basil pistachio pesto

Rack of lamb with chili mint glaze, king oyster mushrooms and broccolini

Pan seared French breast of chicken with piquillo pepper puree with saffron broth

Roasted chicken with seared french beans with a wild rice pilaf and sherry wine reduction

Porcini crusted duck, braised red wheat berries, hibiscus-glazed carrots, duck jus reduction

Slow cooked pork loin stud with rosemary, fingerling potatoes, yellow wax beans with fig jus

New York strip steak with gingered shiitake mushrooms and fried long beans, caramel-infused soy sauce

Roasted organic chicken, butternut squash puree, glazed turnips with sage pan sauce

Grilled pork chop with smoked chili glaze, asparagus and grilled sweet onions