



"Farm-to-Table"
from local and regional farms and ranches

Chef Robert Nyerick

Presents
Pre-fixe Three Course Dinner Menu

Starters

Choice of Soup or Salad

Specials of the Day

Grilled 12 oz. Black Angus New York Steak
Weiser Farm's Fingerling Potatoes,
Baby Spinach and Wild Mushroom Ragout

Grilled Salmon
Babe Farms Roasted Vegetables, Preserved Lemon
Herb Reduction, Fresh Origins Tiny Greens

Kurabota Pork Tenderloin Saltimbocca
Wilted Organic Kenter Farms Baby Spinach, Grilled Herb
Polenta

Boneless Free Range Roasted Chicken,
Yukon Gold Mashed Potatoes, Babe Farms Roasted Root
Vegetables

Capellini Pomodoro with Shrimp
Roasted Tomato Vodka Sauce, Shaved Parmesan, Fresh
Basil

Choice of Dessert

Miramonte Rainforest Coffee & Tea Selection

\$29.95

(No other discounts or offers apply)



"Guided by Principles of

Sustainability"