







Tomato Tarte

with garlic, herb, capers & gruyere topped with a balsamic vinaigrette

SECOND COURSE

Mixed Berry Salad

mixed berries with candied walnuts , bibb lettuce, & champagne vinaigrette. Served with toasted focaccia plank

THIRD COURSE

Goat Cheese Stuffed Chicken Breast

wrapped in prosciutto. Accompanied by a medley of roasted summer vegetables, roasted fingerling hash with peppers and onions

OR

Pan Seared Filet of Salmon

served with cilantro herb butter. Accompanied by a medley of roasted summer vegetables, roasted fingerling hash with peppers and onions

OR

Wild Mushroom Crepes

wild mushroom & asparagus stuffed crepes. Served with a tarragon cream sauce

FOURTH COURSE

Limoncello Cake

with raspberry coulis and whipped cream



presented by