







### 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