



DINNER on the **TRAIN**

MAY 31, 2024

FIRST COURSE

Burrata Crostini

with a balsamic glaze & basil oil

SECOND COURSE

Bibb Lettuce with Fresh Strawberries

*crisp bibb lettuce with fresh strawberries, toasted sunflower seeds,
and champagne vinaigrette. Served with a toasted focaccia plank*

THIRD COURSE

Blackened Chicken Pesto

*rubbed with cajun spiced and blackened. Served with a pistachio pesto cream.
Roasted garlic and lemon asparagus, twice baked potato*

OR

Jack Daniels Salmon

filet of salmon grilled with a sweet Jack Daniels sauce

OR

Chef's Choice - Vegetarian

FOURTH COURSE

Black Forest Cake

presented by

