



Spring & Summer Menu

Appetizers

NW Caprese with Apples, Mozzarella & Fresh Basil with a Balsamic Drizzle
Grilled Flatbread with Peaches, Pesto, Feta & Arugula with a Fig Balsamic Drizzle
Medjool Dates with Goat Cheese & Prosciutto
Spinach, Leek & Montrachet Tartlets
Chorizo & Asiago Stuffed Mushrooms
Smoked Salmon Crostini with Capers & Dill
Polenta Bites with Smoked Tomato Tapenade & Crumbled Feta
Garlic Sizzle Shrimp Skewers with Mango-Kiwi Salsa
Goat Cheese Stuffed Sweet Peppers with Fresh Herbs & Asparagus

Entrees

Seared Chicken with Market Greens, Caramelized Onions & Stone Ground Mustard Crème Sauce
Grilled Beef Tenderloin Skewers with Peppers, Herbs & Onions with Cabernet-Current Demi Glace
Grilled Wild Salmon with Apples, Market Greens & Dried Cherries
Herbed Pork Tenderloin with Pineapple Salsa
Free Range Grilled Chicken with Balsamic Cherry BBQ Sauce
Halibut with Meyer Lemon & Tarragon Butter
Marinated Flank Steak with Chimichurri Sauce
Quinoa Stuffed Peppers with Black Beans, Corn, Cheddar & Scallions

Salads

Kale & Lime Caesar with Parmesan & House-made Croutons
Sweet Corn Salad with Vine Ripened Tomatoes, Onion & Fresh Basil with Cilantro Lime Vinaigrette
Organic Spinach with Mandarin Oranges & Candied Almonds with Citrus-Shallot Vinaigrette
Organic Mixed Greens with Pears, Candied Pecans & Shaved Pecorino with Vanilla Fig Balsamic
Arugula & Spinach, Raspberry & Goat Cheese with Raspberry Vinaigrette

Sides

Roasted Market Vegetables with Roasted Garlic Aioli & Crumbled Feta
Beecher's Mac n' Cheese
Quinoa & Spring Vegetable Pilaf
Roasted Rosemary & Garlic Potatoes
Asparagus with Lemon, Garlic, Sea Salt & Shaved Parmesan
Green Beans with Almonds & Meyer Lemon
Lemon Orzo with Garden Peas, Shaved Pecorino & Scallions