

Savor the Summit 2019

\$140 per person (including gratuity and tax)

Passed hors d'oeuvre

Tuna Tartare

Capresse Skewers w/balsamic reduction

First

Cauliflower Cheese Soup and

*Arugula, Sundried Tomatoes, Pears and Praline
Pecans w/ White Balsamic Salad*

Intermezzo

Fresh Rosemary Sorbet

Main

choice of

*Prime Rib cooked to order over Colcannon Mash
Potatoes with Roasted Olive Oil Cracked Pepper
& Sea Salt, with a side of Steamed Veggies*

*Lobster Pasta with fresh seasoning, organic
vegetables in a lobster cream sauce*

*Grilled Salmon with a chili Mango Sauce on a bed
of wild Rice, and a side of Charred Asparagus.*

*Portobello Stuffed Mushrooms with Grilled Green
& Red Bell Peppers, and creamy Risotto*

Dessert

Strawberry Vegan Mouse

Or

Guinness Chocolate Cake

Full Cash Bar

Featuring Craft Cocktails, Wine, Beer and Spirits