



3 Course Plated Set Menu

\$57.00 per person ++

*Select (1) set Appetizer, (1) set Entrée & (1) set Dessert

Choice of One Set Appetizer

Smoked Tomato & Basil Soup

Parmesan Tuille

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Zees Caesar Salad

Lemon Balsamic Dressing, Fresh Chopped Romaine,
Wesphalian Ham Chip, Shredded Parmesan & Rosemary Garlic Focaccia
Croutons

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Organic Greens Salad

Local Heritage Greens,
Strawberry Five Peppercorn Vinaigrette
Toasted Pecans, Sweet Dried Cranberries & Crumbled Feta

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Carrot & Ginger Soup

Fried Heirloom Carrots

Choice of one Set Main Course

Vine Ripened Stuffed Tomatoes (Vegetarian)

Stuffed with Curried Vegetable Cous Cous
Salsa Verde & Local Micro Greens

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Root Beer Braised Short Rib

Root Beer Braised Beef Rib, Confit Garlic,
Shallot & Fingerling Potato Hash, Seasonal Vegetables,
Sassafras Veal Jus

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Lamb Shank

Slow Cooked Baco Noir & Herb Lamb Shank, Heirloom Carrots, Roasted Garlic
Mash,
Baco Noir Veal Reduction

Choice of one Set Dessert

Blueberry Lemon Tart

Fresh Blueberry Lemon Curd, Blueberry Coulis & Frangelico Chantilly

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Amaretto Cheesecake

Amaretto Macerated Berries & Pumpkin Spiced Whipped Cream

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Red Velvet Cake

Layered with Sweet Cream Cheese Icing & Fresh Berries

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Cappuccino Mousse Cake

Chocolate Chip Biscotti & Khalua Caramel

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Fresh Fruit Bowl

(Vegetarian/ Vegan)

Add Coffee & Tea Service for \$2 per person ++

Menu Presented by Executive Chef Matt Tattrie