



BANQUET DINNER MENU

Entree course price inclusive of first course, main course & dessert

First Course ~ Select One

Arugula Salad

Lemon-garlic vinaigrette, shaved reggiano, olives & capers

Butter Lettuce Salad

Oregon blue cheese, organic apples & toasted almonds

Heirloom Tomato Salad

Arugula, marinated mozzarella, olives & basil (\$4pp add'l)

Main Course ~ Select Two

Penne

28

Penne pasta with basil pesto, organic summer vegetables, cherry tomatoes & reggiano

Wild Salmon

38

Bacon roasted fingerling potatoes & fennel with spinach, cucumber-horseradish crema & chives

Alaskan Halibut

38

Sweet corn, sweet peas & summer squash, heirloom tomatoes & fresh herbs

Draper Valley Chicken Breast

32

White bean-summer vegetable ragout & heirloom tomato salsa

Grilled Beef Filet

42

Parmesan mashed potatoes, sautéed spinach, portobellos & balsamic onions

Dessert Course ~ Select One

Summer Berry Shortcake Buttermilk biscuit, local organic berries & whipped cream

Valrhona Dark Chocolate Pudding Salted caramel & whipped cream

Seasonal Fruit Crisp Tahitian vanilla gelato

*Banquet menus are seasonal and subject to change
20% Gratuity will be added to total food & beverage*