

SELECT A LA CARTE MENU #2

EXECUTIVE CHEF · SEAN CHAUDIER

OFFERED MONDAY, WEDNESDAY, FRIDAY

This menu is included in the Conference Package.

Non-Package Guests: \$75.00 per person

(For groups under 30, Guests can order their choices on the night of the dinner)

*(For groups over 30 and up to 45, please pre-select the same appetizer for all
– choice of entrée on night)*



APPETIZERS

Maple Butternut Squash Soup

Sour Cream, Herb Oil

~ or ~

Roasted Pear and Blue Cheese Salad

Mixed Greens, Toasted Pumpkin Seeds, Sundried Cranberries,
Burnt Honey Pear Dressing

~ or ~

Chili Lime Calamari

Picante Aioli, Lemon and Lime Wedges

ENTRÉES

Braised Beef Short Rib

Creamy Potato Gnocchi, Seasonal Vegetables, Sour Cherry Jus

~ or ~

Maple Brined Pork Chop

Parmesan Mashed Potato, Seasonal Vegetables, Fig Jus

~ or ~

Rainbow Trout

Pea Risotto, Seasonal Vegetables, Burnt Honey Beurre Blanc

~ or ~

Chef's Seasonal Vegetarian Creation

DESSERT

Seasonal Selection from the Pastry Kitchen

Coffee and Tea Service

All prices subject to taxes and gratuities.