

Special Olympics

1st Course

“Spaghetti & Meatballs”

Spicy Tomatoes, Garlic, Pecorino Romano
Or

Heirloom Tomato Salad

Burrata Cheese, Basil Pesto Aioli, Old Balsamic

2nd Course

Grilled Prime Sirloin Burger

Vermont Cheddar, Lettuce, Tomato, Onions, Red Onion Marmalade
Or

Pan Roasted Organic Chicken

Double Blanched Garlic, Yukon Gold Potato Puree
Or

Almond Crusted Salmon

Horseradish Potato Puree, Port-Red Wine Sauce
Or

Mesquite Grilled Prime Flat Iron Steak

*Grilled summer vegetables, Green Peppercorn Sauce
\$5 supplement*

Dessert

Greek Yogurt Parfait

Seasonal Berries, Drizzled honey

\$45

Chef Ben Seto