



Green Room Table d' Hote Dinner

Select One from Each Course

— First Course —

French Onion Soup
brioche gruyere crouton

Spinach Salad
pomegranate, clementine, candied pecans,
gorgonzola piccante mountain blue cheese,
white balsamic vinaigrette

Caesar Salad
brioche crouton, boquerones anchovies

— Entrées —

Carved Certified Black Angus Tenderloin
port demi sauce, yukon gold and parsnip purée, asparagus

Duck Duo
pan-seared pekin duck breast,
savory duck confit bread pudding, haricot verts,
blackberry demi

Sautéed Salmon
red quinoa, duckfat roasted winter vegetables,
olio verde, shaved lemon zest

— Dessert —

Greek Yogurt Cake
with roasted honey nuts

Homemade Ice Cream or Sorbet
ask your server for our featured flavors