



MENU

APPETIZERS

Greek Skewers (GF) | Cucumber, fresh mozzarella, Kalamata olives, cherry tomatoes, balsamic syrup.
Smoked Salmon Mousse (GF) | Pickled mustard seed, Dijon cream, Cucumber cup.

SALADS

Candied Walnuts and Gorgonzola Salad (GF) | Field greens, green apples, vanilla honey vinaigrette.
Mixed Greens (Vegan, GF, Nut Free) | Field greens, herbs, cucumbers, radishes, cherry tomatoes, lemon vinaigrette.
**Nuts and tomatoes on the side.*

ENTREES

Crispy Vegetarian Tofu (Vegan, GF, Nut Free) | Stir-fried vegetables, seasoned rice.
Rosemary Dijon Roasted New York (Served medium-rare, Nut Free) | Roasted garlic, demi glaze, chives.
Seasonal Fresh Fish Offering (Nut Free)

SIDES

Grilled Asparagus (Vegan, GF)
Rosemary Roasted Potatoes (Vegan, GF) | Olive oil, kosher salt, cracked black pepper.

DESSERTS

Assortment of smaller portions | Tahitian vanilla bean Pot de Crème (GF), Seasonal Cheesecake, Tiramisu.
***Cookies on the side.*

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