

SOCIAL

APPETIZERS

ARCADIAN GREENS

LEMON BUCKWHEAT HONEY DRESSING + LOCAL VEGETABLES +
CRISPY CHICKPEAS

OR

SQUASH FRITTER

CHIPOTLE TZATZIKI

MAIN COURSE

RIBEYE

KALE + CRISPY ONION + SHOESTRING POTATO + HORSERADISH DEMI

OR

MARIPOSA DUCK CONFIT

BROWN BUTTER SPÄTZLE + CARROT PURÉE + WILTED
KALE + CRANBERRY ORANGE REDUX

OR

BC SOCKEYE SALMON

TOMATO BACON VINAIGRETTE + WILD RICE PILAF + SPRING VEGETABLES

OR

VEGETARIAN PASTA

CHEF MADE + DAILY CREATION

DESSERT

CREME BRULE

HOUSE BISCOTTI + FRESH BERRIES

OR

FRENCH VANILLA CHEESECAKE

CRANBERRY ORANGE CHUTNEY + CRUSHED HONEY MERINGUE

EXECUTIVE CHEF DAVID GODSOE **SOUS CHEFS** PETER SCHULZ & PETER OGRONICK

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES AND/OR DIETARY RESTRICTIONS

