

ALL COURSES SERVED FAMILY-STYLE



FIRST COURSE

BABY GEM CAESAR

parmigiano reggiano - lemon black pepper emulsion - herb crouton

KALE SALAD

quinoa - cranberry - apple

BLUE ICEBERG

nueske's applewood smoked bacon - point reyes blue - cherry tomato

SECOND COURSE

FREE RANGE CHICKEN

peas & beans - confit garlic - toasted mustard seed jus

FILET 6oz

side of sauce

MAPLE RUBBED SALMON*

pickled cherry tomatoes - piquillo broccolini - olive dressing

SIDES

CREAMED SPINACH

TRADITIONAL MAC & CHEESE

DESSERT

**CHEF'S SELECTION DESSERT PLATTER + ONE ROUND OF SPARK PLUG SHOTS
TO END DINNER AND BEGIN THE NIGHT OF BACHELORETTE FESTIVITIES**