



August 18-23 & 26-30, 2019

Dinner Menu

Monday-Saturday

4-10pm

\$38 per person

Appetizers

Chilled Vichissoise with Smoked Salmon
Melon and French Prosciutto

Entrees

Grilled Swordfish with Chunky Tomato and Olive Sauce
Veal Picata, Chanterelles, Lemon Butter
Duck Leg Confit and Duck Sausage
Asparagus Risotto

Desserts

Fresh Peach Melba
Lemon Tart