



Land & Sea Menu

Tray Passed Bites

Pistachio Crusted Goat Cheese Truffle
(VEG) | balsamic reduction, petite
moonlight basil

Peruvian Ahi (GF) |
Aji Amarillo, lime-mayo

Smoked Chicken on a Polenta Round
(GF) | mango salsa

First Course

Raspberry & Fennel Salad (GF/VEG) |
radicchio, spring mix, shaved fennel,
Boursin cheese, toasted hazelnuts, mimosa
vinaigrette

Served with Artisan Rolls & Butter

Dual Main Course

Pan Seared Salmon (GF) |
Artichoke, caper, heirloom tomato relish,
Meyer lemon vinaigrette

Beef Tenderloin (GF) |
Cascabel chili sauce

Vegetarian Option

**Pistachio Cheese & Goosefoot Filled
Black Cherokee Tomato** (VEG) | collards,
heirloom vegetable trio, black garlic

Potato Thyme Puree (VEG) |

Roasted Asparagus (VEGAN) |

Dessert Station

Individual Cherry Cobbler |
Cherries two ways, brown sugar crumble

Individual Apple Raspberry Cobbler |
Brown sugar crumble

Cobbler Toppers |
Elderflower Whipped Cream
Chocolate Shavings