



RIDE & DINE

FIRST COURSE

TENDER GREENS

tender greens | heirloom tomatoes | mozzarella | lemon
raspberry vinaigrette

SECOND COURSE

Chef's Amuse

ENTREE COURSE

Guest Choice of One

JUMBO SHRIMP & ITALIAN SAUSAGE

dirty pancetta orzo | creole tomato glaze

PRIME BEEF BOURGUIGNON

exotic forest mushroom | mountain made crouton

BAKED TOFU

glass noodle | roasted forest mushrooms | greens | sambal hoisin sauce

DESSERT

CHOCOLATE MOUSSE

candied hazelnuts | fresh berries

 gluten free  vegetarian

Substitutions are not offered on the ride and dine package. Additional menu items available for purchase.

\$80 per person, pricing does not include tax, gratuity or beverages.