



# 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 FILET BOURGINON

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.