



RIDE & DINE

FIRST COURSE

TENDER GREENS

tender greens | heirloom tomatoes | mozzarella | lemon
raspberry vinaigrette

SECOND COURSE

Chef's Amuse

ENTREE COURSE

Each Guest Will Receive

JUMBO SHRIMP & ITALIAN SAUSAGE

dirty pancetta orzo | creole tomato glaze

PRIME BEEF BOURGUIGNON

iowa prime tenderloin slices | exotic forest mushroom |
mountain made crouton

BAKED TOFU

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

FINALE

AMARETTO POACHED PEAR

poached in amaretto | brown sugar |
cinnamon & clove amaretto reduction mascarpone quenelle

 gluten free  vegetarian

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

\$80 per person, tax and gratuity are not included in the package price