



# FIRST SEATING

Available  
Monday — Saturday  
5:00 to 6:30 | \$25

*Choose One from Each Course*

## FIRST COURSE

**Cream of Tomato Soup** Chèvre, Croutons

**House Salad** Mixed Greens, Balsamic Vinaigrette, Sundried Tomatoes, Croutons, Chèvre

**Caesar Salad\*** Romaine, Traditional Caesar Dressing, Croutons, Grana Padano

## SECOND COURSE

**Petit Beef Tenderloin\*** Green Asparagus, Moody Bleu Compound Butter

**Petit Chicken** Green Beans, Truffle Marsala Cream Sauce

**Petit Salmon\*** Red Beets, Smoked Pepper Coulis

## DESSERT COURSE

**Housemade Gelato or Sorbet**

**Crème Brûlée** White Chocolate Vanilla Bean Custard, Caramelized Sugar, Seasonal Accompaniments

## WINE PAIRING | \$5

Featured BV Coastal Red or White Glass

*\* These items contain or may contain raw or undercooked ingredients. Consuming undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of food-borne illness, especially if you have certain medical conditions.*