



Le Jardin

Seven Course Tasting Dinner

Chilled sweet pea soup, crab,
ruffle oil, parmesan

Pork pate with strawberry-port wine reduction,
pickled green beans

Bacon & lemon orzo with sweet corn smoked shrimp

Prosciutto wrapped chicken with heirloom tomato sauce,
basil, garden squash sauté

Petite filet of beef with fresh cherry pan sauce,
Maytag Blue Cheese, grilled asparagus

Roasted beet salad, walnuts, goat cheese, balsamic vinaigrette

Lemon crepe, Nutella, sweet fromage blanc, raspberries,
Disarano shooter, blueberry ice cubes