



# MENU

## APPETIZER

### **Mushroom, Leek, and Gruyère Tart**

puff pastry, topped with garlic and thyme-infused  
leeks and mushrooms and Gruyère cheese

## SALAD

### **Caprese Stack**

heirloom tomato, fresh mozzarella, basil, imported  
olive oil, balsamic glaze

## MAIN COURSE

### **Surf & Turf**

brown butter filet mignon, sautéed tiger shrimp, mash  
potato, broccoli oreganata

## DESSERT

### **Peanut Butter Chocolate Genoise**

rich & velvety peanut butter mousse, topped with brownie  
bits, peanut butter chips, drizzled in fudge and caramel

*Chef: Joey Johnson*

