

THE DATE NIGHT APPROACH

**3 COURSE PLATED
STARTING AT \$150/ PERSON**

FIRST COURSE

Fresh Arugula Salad

Local Arugula | Fresh Peaches | Goat Cheese | Candied Walnuts | Honey Dijon Vinaigrette

SECOND COURSE

Pan Seared Salmon

Fresh Herb Marinated Salmon | Olive Oil | Garlic Infused Potatoes | Asparagus

THIRD COURSE

Rustic Apple Cobbler

Granny Smith Apples | Cinnamon | Brown Sugar | Vanilla | Pastry Crust