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A Cameron Mitchell Restaurant

Three-Course Dinner \$35 per diner

Tax, gratuity and beverages not included.

FIRST COURSE (CHOOSE ONE)

Soup

Roasted tomato, goat cheese sandwich

Caesar Salad

Romaine lettuce, Parmesan, garlic dressing, sourdough croutons

Spicy Tuna Sushi Roll

Ahi Tuna, sesame, spicy mayo

SECOND COURSE (CHOOSE ONE)

Salmon

Pan roasted Scottish salmon, melted leeks, tomato fondue, fines herb
beurre blanc

Chicken

Park Farms Amish chicken, roasted root crop, wild mushrooms, smoked bacon,
natural juices

Veal Bourguignon

Braised veal cheek, glazed root crop, roasted garlic potato puree

THIRD COURSE (CHOOSE ONE)

Root Beer Float

Warm chocolate chip cookies, root beer granita, chocolate syrup

Cupcakes

Red velvet, rocky road, green tea, vanilla bean and margarita

Sorbet

Chef's selection of seasonal sorbet, tuille cookie