



CHEF'S TASTING MENU IN THE SADDLEROOM

APPETIZER

CHOICE OF

BLUE GEM **GF**

Gem lettuce, Medjool dates, creamy blue cheese dressing, candied pecans, roasted red pepper, crisp pancetta

GOLDEN ARANCINI **V**

Manchego stuffed arborio risotto, golden panko crust, truffle aioli, watercress

WHIPPED RICOTTA **V**

Olive oil fruttata, roasted garlic sourdough, lavender honey, lemon, smoked sea salt

ENTRÉES

CHOICE OF

GRILLED WAGYU ZABUTON **GF**

Horseradish pomme purée, baby carrots, shallot confit, black pepper demi

SOUS VIDE CHICKEN SUPREME **GF**

Roasted mushroom truffle cream, sautéed Swiss chard, bacon jus, fondant potatoes

CHARBROILED TUNA STEAK **GF**

Roasted corn and avocado fricassee, heirloom tomato coulis, sunomono cucumber, chives, brown butter, baby potatoes

BRONZE CUT FETTUCCINE **V**

Citrus marinated zucchini, wilted spinach, mint pesto, pecorino romano

DESSERT

CHOICE OF

PEANUT BUTTER CHEESECAKE **GF**

Salted caramel, berry coulis, vanilla chantilly

BROWN SUGAR GRILLED PEACH **GF** **DF**

Toasted Italian meringue, shaved dark chocolate

KEY LIME TART

Candied lime, toasted coconut, coconut cream chantilly

GF GLUTEN-FRIENDLY **DF** DAIRY-FRIENDLY **V** VEGETARIAN

75
PER PERSON
GST Included in Menu Price

Executive Chef Brandi McLean | Restaurant Chef Robert Jewell | Saddleroom Manager Roberta Funk-Saitta