

**DINNER MENU**

Guests will choose from one of three main entrees:

**Beef Bourguignon** - a 12 hour pinot noir braised French classic, rich and decadent to the last bite (GF)

**Salmon Velouté** - light and rich all at once, perfectly sautéed salmon with a savory white wine sauce

**Eggplant Timbale** - a baked masterpiece filled with delectable sliced eggplant, zucchini, squash and Italian herbs in a cashew cream mozzarella sauce (V-GF)

Side dishes will be served family style at your table:

**Mediterranean Ratatouille** - an absolute divine addition to your plate with this traditional French side of stewed garden vegetables in a flavorful broth

**Haricots Verts** - cooked with butter, shallots and a hint of lemon, provide a bright counterpoint to your main dish

**Scalloped Potatoes** - Chef Rafe’s unbelievably rich thinly sliced potatoes layered and baked in a decadent Lyonnaise sauce

Dessert:

**Creme Brûlée**  - A classically perfect end to any meal, *the creamy custard inside pairs beautifully with the crispy caramel outside for a final luxurious dish*