



DINNER PARTY MENU

OPTION 3 - \$42.95 PER PERSON

SALAD

Arugula Beet Salad

arugula tossed with olive oil, balsamic reduction, pickled vegetables, beets & crumbled goat cheese (GF)

ENTREES

Summer Salmon

grilled mojo marinated faroe islands salmon, a bed of jicama coleslaw & topped with pineapple salsa (GF)

Fieldstone Chicken

two grilled chicken breasts topped with a sauce of artichokes, shrimp, capers & white wine; served with baby baked potatoes & house vegetable (GF)

Lemon Basil Shrimp & Scallops

pan seared shrimp & scallops with fresh basil, lemon, garlic, white wine & butter; served on a bed of zucchini "noodles" with grape tomatoes & bok choy; finished with a drizzle of balsamic vinegar reduction (GF)

Beef Tenderloin with Forest Mushroom Ragout

pan seared beef tenderloin medallion layered with forest mushroom & cognac ragout topped with peppercorn cream; served with baby baked potatoes & house vegetables (GF)

DESSERT

New York Cheesecake
with chocolate & caramel drizzle

Flourless Chocolate Torte
with chocolate drizzle (GF)

V - vegan | VG - vegetarian | GF - gluten free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.