

## APPETIZERS

Twice Cooked Pork Belly

Served with savory cabbage and apple with a natural reduction

Tomato and Mozzarella Salad (V)

Garden fresh red tomatoes with mozzarella cheese, drizzled with a homemade pesto sauce

The Grille Chop Salad

Freshly chopped romaine and iceberg, served with a marinated swiss cheese, tomatoes, hickory smoked bacon, onion, accompanied with a ranch dressing and topped with spiced crouton

Potato and Vegetable Gumbo

Vegetables and pasta

## ENTREES

Polenta Cake (V)

Herb polenta cake with potato and red cabbage puree and sherry mushroom ragout

Herb Crusted Chicken

Pappardelle pasta, leeks and sundried tomatoes served with a saffron and dill sauce

Sous-vide Lamb

Sous-vide Lamb with vialonenano, mint goat cheese, natural jus

Catch of the Day

Grilled broiled, pan seared, blackened

Served with steak fries

## DESSERTS

Classical Tiramisu

Served with Chocolate Sauce and finished with a Chocolate Tuille

Sorrell Swirl Cheese Cake

Cheese Cake served with sorrel berries and garnished with a chocolate tuille

Trio Chocolate Sensation

Chocolate Fudge cake with a milk chocolate mousse accompanied with a white chocolate & pistachio tart

Selection of ice-cream