

Menu:

Dana's Cocktail 'Rosey Gin' ~ Butlered Hors d'oeuvres

Hendricks Gin with fever tree tonic, muddled rosemary, cucumber and lime topped with a splash of ginger ale garnished with fresh blueberries

Appetizer (1 of each)

Seafood Cannelloni and
Butternut Squash Cannelloni

Palate Cleanser:

"Very Lemon" Homemade Ice Cream

Three Main Courses

Pollo alla Valdostana

Boneless Chicken thigh topped with Prosciutto and Fontina Cheese
Accompanied by Grilled Polenta Squares and Roasted California Grapesalio

Osso buco (\$5 extra)

Braised veal shank with mirepoix and tomatoes, accompanied by Creamy Roquefort
Grits and roasted Brussels Sprouts

Swiss Chard Lasagna with Ricotta and mushrooms topped with toasted Walnuts
(Vegetarian, contains gluten)

Salad Course

Beet, Arugula and Radish Salad

Desserts

Homemade Tiramisu or
Chocolate Amaretti Cake (flourless)

Coffee