

Tonight's Dinner Specials

Wednesday, August 26

Menu

Chilled Golden Gazpacho garnished with Vegetable Crudo
Or

Baby Gem Lettuce with Gallia Melon, Tiger Figs,
Shaved Prosciutto, Goat Cheese, Peppered Almonds
in a Plum Vinaigrette



Your Choice Of:

Grilled Wild King Salmon with Creamed Fresh Corn,
Sugar Snap Peas, Early Girl Tomatoes
and Tarragon Puree

Or

Filet of California Beef with Cognac Reduction and
Horseradish Cream, Haricots Verts, Shoestring Potatoes
and Watercress



Your Choice Of:

Carlisle Crème Brule

Or

Local Summer Fruit with Honey Mascarpone

Tonight's Dinner Specials

Thursday, August 27

Menu

Chilled Golden Gazpacho garnished with Vegetable Crudo
Or

Baby Gem Lettuce with Gallia Melon, Tiger Figs,
Shaved Prosciutto, Goat Cheese, Peppered Almonds
in a Plum Vinaigrette



Your Choice Of:

Grilled Wild King Salmon with Creamed Fresh Corn,
Sugar Snap Peas, Early Girl Tomatoes
and Tarragon Puree

Or

Filet of California Beef with Cognac Reduction and
Horseradish Cream, Haricots Verts, Shoestring Potatoes
and Watercress



Your Choice Of:

Carlisle Crème Brule

Or

Local Summer Fruit with Honey Mascarpone