

DINNER SALADS & DESSERTS

Tossed Tableside for Freshness
(Please select one)

SALADS

CLASSIC CAESAR SALAD

Hearts of Romaine with Garlic Croutons and Aged Parmesan,
Tossed in a Tangy Caesar Dressing

MIXED GREEN SALAD

Assorted Mixed Greens with Shredded Carrots, Cucumber, Black Olives, Tomato and
Sunflower Seeds, Tossed in an Italian Herb Vinaigrette Dressing

SONOMA SALAD

Assorted Mixed Seasonal Greens garnished with Goat Cheese, Candied Walnuts and Red Grapes,
Tossed in a Balsamic and Roasted Garlic Dressing

DESSERTS

(Please select one)

RASPBERRY CRÈME BRULEE CHEESECAKE

White Chocolate Cheesecake with Raspberry Swirl and Hand Fired Sugar Crust,
Served with Raspberry Sauce

TUXEDO TRUFFLE MOUSSE CAKE

Layers of Dark and White Chocolate Mousse between Three Layers of Marbled White and Dark
Chocolate Cake, served with Caramel Sauce

CHOCOLATE DECADENCE

Dense Chocolate Cake with Whipped Cream and Vanilla Sauce

MIXED BERRY CAKE

Short Pastry Filled with Chantilly Cream Topped with a Layer of
Sponge Cake and Lavishly Garnished with an Assortment of Berries

LIMONCELLO TRUFFLE

Lemon Gelato with a Heart of Limoncello Coated with Meringue

All prices are subject to a service charge and local state sales tax