



Dinner Group Menu

Appetizers

Chilled Soup

Smoked Red Pepper Gazpacho
Balsamic Glaze

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Organic Greens Salad

Local Greens, Strawberry Peppercorn Vinaigrette, Toasted Pecans, Sweet Dried
Cranberries & Crumbled Feta

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Zees Caesar Salad

Mayer Lemon & Double Smoked Bacon Dressing, Fresh Chopped Romaine, Shredded
Parmesan & Rosemary Garlic Focaccia Croutons

Entrée

Salmon Duo

Pan Seared Atlantic Fillet, Crispy Smoked Salmon & Lemon Potato Cake,
Tri Colored Carrots, Chardonnay Beurre Blanc

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Southern Style Chicken

South of the Border Inspired Dry Rub, Grilled Free Range Chicken Suprême, Sweet Potato
Purée, Charred Corn Vegetable Succotash, Buttermilk Fried Onion & Bourbon Chicken
Pan Jus

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Root Beer Braised Short Rib

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash,
Seasonal Vegetables, Sassafras Veal Jus

Desserts

Raspberry Sorbet

Candied Lime & Fresh Berries

Executive Chef
Matt Tattrie

Sous Chef
Jayson Driedger