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# FARM·TO·TABLE MENU

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## **SALAD COURSE**

Late Summer Salad featuring Roasted Apple, Hazelnuts and Shaved Reggiano  
drizzled in Maple Balsamic Vinaigrette

## **MAIN COURSE: CHOICE OF ENTREE**

Painted Hills Red Wine and Pancetta Braised Beef Roast with Caramelized  
Shiitake Mushrooms and Red Onion, served with side of Rustic Smashed Potatoes  
and Roasted Seasonal Vegetables

Fitts Fresh Halibut with Fresh Fruit Salsa, served with side of  
Garlic Herbed Wild Rice and Roasted Seasonal Vegetables

Stuffed Poblano Pepper (*mild*) with Cilantro Lime Crema served with side  
of Herbed Wild Rice and Seasonal Roasted Vegetables

## **DESSERT**

Chef's Take on Classic Shortcake featuring Fresh Fruit and Whipped Cream