

# Menu

## **OFFICERS LUNCHEON (Wednesday)**

Classic Caesar salad focaccia crouton, shaved parmesan cheese, and house made Caesar dressing. Oven roasted french cut Chicken with haricot vert, root vegetable risotto, citrus and rosemary pan gravy. Mint Chocolate mousse with raspberry compote and chantailly cream.

## **AVVA LUNCHEON (Thursday)**

Baby Spinach salad with fresh strawberry, candied walnut, crumbled blue cheese and champagne vinaigrette. Char Grilled Pork Loin with blackened new potatoes, broccolini, citrus oil, jezebel sauce. New York style Cheesecake with fresh strawberries and caramel.

## **VVA AWARDS BANQUET (Saturday)**

Rustic field green salad with cherry tomato, cucumber, goat cheese, focaccia crouton, white balsamic vinaigrette. 6oz Grilled Black Angus flat iron steak, buttery whipped Yukon potatoes with herbs de province, jumbo asparagus, matr'd butter. Chocolate Bourbon Pecan tart with cinnamon whipped cream.

