



*“The dish” all inclusive dinner menu*

## **First Course**

• Asparagus Tempura •

Lightly battered and deep-fried asparagus served with a tamari and sesame oil dipping sauce.

## **Second Course**

• Logan Salad •

Baby greens tossed with a 30-year-old sherry vinaigrette, and sprinkled with crispy garlic chips.

## **Third Course**

Choose one of the following

• Bourbon Pork Tenderloin •

Pork tenderloin medallions marinated in Woodford Reserve bourbon, Spanish paprika, honey, and Dijon. Served with a potato gratin, and an herbed pork reduction.

• Green curry shrimp •

Pan seared shrimp served on a bed of braised purple cabbage. Served with a green curry sauce and garnished with a carrot coriander salad.

• Greek leg of lamb •

A tender leg of lamb “steak” marinated in shallot and garlic infused yogurt. Served with a coupling of artichoke and fennel. Garnished with a fennel pollen yogurt sauce and arugula micro greens.

**\$30.00**