

Chef's Harvest

Chef Carved Beef Sirloin

Syrah demi-glace

Potatoes Au Gratin

Bleu Cheese and chives

California Spinach Salad

Bacon, eggs, red onions and tomatoes

Carrot Salad

Gold raisins, cinnamon and nutmeg

Grilled Asparagus with Prosciutto

Caramelized shallot vinaigrette

GOURMET CHEESES

Point Reyes Bleu Cheese – Cow's Milk
(California)

Manchego - Sheep's Milk (Spain)

Cypress Grove - Goat's milk (California)

Sonoma Garlic Jack- Cow's milk (California)

Henri Hutten Brie- Cow's milk (France)

Smoked Cheddar – Cow's milk (California)

Balsamic Fig Jam, Honey & Chutney

KORNER KICK

Kid's Table 17.95

Mac N Cheese

Chicken Nuggets with Three Dipping Sauces

PB&J Sandwiches

Carrot Sticks

Green Apple Wedges with Caramel Dipping Sauce

Assorted Juices & Milk

Levy Restaurants

CHEF'S TABLE

GOURMET SALADS

Butter Lettuce Salad

Goat cheese, cranberry, pine nuts

Classic Caesar

Garlic croutons and fresh shaved Reggiano-Parmeggiano

Classic Iceberg Wedge Salad

Grape tomatoes, red onions and bleu cheese

Frisee, Fennel and Endive Salad

Creamy gorgonzola dressing

TASTE OF TUSCANY

Chicken Cacciatore

Tomatoes, onions and peppers

Farfalle Pasta

Asparagus, tomatoes, pancetta in a pesto cream sauce

Tomato and Red Onion Salad

Crumbled Bleu Cheese

Italian Chopped Salad

Pasta, tomatoes, onions, blue cheese, honey mustard vinaigrette dressing

SOUTHERN HOSPITALITY

Smoked Breast of Turkey

Bourbon BBQ sauce, and apricot-cranberry chutney

Sharp Cheddar Grits

Cheddar Cheese, scallions and Tasso ham

Pickled Cucumbers and Vidalia Onions

Southern Berry Salad

Strawberries, blackberries, spiced pecans, bleu cheese
In white balsamic vinaigrette dressing

MANGIA MANGIA

Antipasti Assorti

Roasted Peppers with Anchovies
Celigiene in Pest with cured Meats
Red Pepper Hummus
Roasted Wild Mushrooms

Cracker bread, crostini and assorted crackers

Chefs Table 34.95