



March Supper Club

FIRST COURSE

Served with bread & butter

Choice of:

Roasted Heirloom Rainbow Carrots

crumbled goat cheese | lemon
vinaigrette

Crab and Kamuela Tomato Gratin

lemongrass cream | herb panko

SECOND COURSE

Choice of:

Honey Glazed King Salmon

fennel, apple, cabbage slaw |
toasted macadamia nuts

Chef Josh's Famous Vodka Sauce

Rigatoni Pasta

grilled chicken or shrimp | tomatoes |
spinach

12oz Ribeye Steak

roasted root vegetables | bearnaise sauce

THIRD COURSE

Mixed Berry Short Cake

fresh whipped cream