



## The Par 3 Menu

### First Course • Please Select (1)

#### **Sage Scented Gnocchi**

Roasted Wild Mushrooms, Sautéed Spinach,  
Reggiano Parmesan & Toasted Pignoli Nuts

#### **Organic Baby Vegetable Risotto**

Parmesan Crisp & Herb Oil

#### **Reggiano Parmesan Arancini**

House Made Tomato Sauce

#### **Penne Pasta with Triple Distilled Vodka Sauce**

Fresh Peas & Prosciutto de Parma

#### **Organic Field Greens with Toasted Almonds**

Dried Currants & Strawberry-Balsamic Vinaigrette

#### **Greek Salad**

Romaine, Tomatoes, Red Onion, Cured Olives,  
Sliced Cucumber & Feta-Oregano Vinaigrette

#### **Hearts of Romaine Caesar Salad**

Dry Aged Jack Cheese & Extra Virgin Olive Oil

#### **Caprese Salad**

Fresh Mozzarella, Vine-Ripened Tomatoes,  
Extra Virgin Olive Oil, Black Pepper & Fresh Basil

### Entrée • Please Select (2)

All Entrees are Served with Our Chef's Selection of Daily Starch & Vegetable

#### **Braised Short Rib**

Natural Reduction

#### **Molasses Lacquered Pork Loin**

Apple Cider Reduction

#### **Wasabi Pea Dusted Salmon**

Miso Glaze

#### **European Grouper**

Lemon-Dill Cream Sauce

#### **Lemon Braised Chicken**

Meyer Lemon – White Wine Sauce

#### **Chicken Parmigiana**

Farm Fresh Cheese & House Made Tomato Sauce

#### **Franchaised Chicken Breast**

Mushroom Marsala Sauce

#### **Eggplant Rollatini**

Marinara, Balsamic Glaze & Pure Basil Oil

### Dessert • Please Select (1)

**Creamy NY Style Cheesecake** - Wild Berry Coulis

**Carrot Cake** - Cinnamon Sauce

**Chocolate Mousse Dome** - Tahitian Vanilla Sauce

**Tiramisu** - Espresso Anglaise

**Baked Apple Crumb Tart** - Brown Sugar Cream

**Ginger-Blueberry Pie** - Sweet Ginger Coulis

OR

Petite Four Plates of Assorted Miniature French, American & Italian Pastries & Cookies

OR

Custom Special Occasion Sheet Cake

Freshly Brewed Delicious Heights Regular & Decaffeinated Coffee & Teas & Soft Drinks Included