

Graduation Dinner  
Saturday Night

First Course

Choice Of

Artisan Greens Salad

Port Wine Poached Pear, Maytag Bleu Cheese  
Red Wine Vinaigrette

Burrata

Heirloom Tomato, Micro Basil, Lemon Salt, Balsamic

Goat Cheese Tart

Puff Pastry, Caramelized Onion, Rainbow Micro Greens  
Fig Infused Balsamic Syrup

Second Course

Choice Of

Bronzed New York Strip Steak

Buttermilk Whipped Yukon Gold Potatoes  
Charred Asparagus, Thayer Hotel Butter

Peach Mustard Glazed Oscar's Smoked Pork Chop

Cheesy Polenta, Braised Greens

Lemon Rosemary Brined French Breast of Chicken

Buttermilk Whipped Yukon Gold Potatoes  
Charred Asparagus, Dark Chicken Jus

Pan Seared Salmon Fillet

Wilted Spinach, Charred Lemon, Basil Mint Relish

Third Course

Choice Of

Crème Brulee

Vanilla Custard, Caramelized Sugar

Molten Lava Cake

Vanilla Bean Ice Cream

\$75pp++

Dietary Restrictions?

Please speak to your server who can assist.