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***Spring 4 Course Dinner Menu $65***

***FIRST COURSE***

**Crab Cakes**

 Micro Sunflower Shoots, Mirin Vinaigrette, Bing Cherry and Tawny Port Compote, Tzatziki, Grated Montamore White Cheddar

**Boursin Stuffed Artichokes**

 Long Stem Boursin Cheese Stuffed Fried Artichokes, Blackberry Chutney, Bitter Greens Salad, Lemon Vinaigrette

***SECOND COURSE***

**Atwater’s Salad**

Field Greens, Raspberry Champagne Vinaigrette, Goat Cheese, Toasted Pistachios, Caramelized Onions

**Roasted Butternut Squash Bisque**

Cinnamon Crema, Toasted Pepitas

***THIRD COURSE***

**Cajun Red Snapper**

Grilled Pineapple Salsa, Avocado Whipped Potatoes, Citrus Beurre Blanc

**Grilled Lamb Porterhouse~ Pinn Oak Farms, WI**

Sweet Potato Gnocchi, Grilled Broccolini, Mint Pesto

***FOURTH COURSE***

  **Carrot Cake**

Cream Cheese frosting, Crème Anglaise, Mixed Berry Compote

**Vanilla Crème Brûlée**

 Garnished with White Chocolate Mousse and Wild Berries

Executive Chef Kevin Gillespie

Beverages are additional, please add gratuity and tax, no substitutions
Please refrain from cell phone use while in Atwater’s.