



# *PPW Dinner Menu*

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## ***First Course (Choice of One)***

House Salad

*Local Mixed Greens, Cherry Tomato  
Red Onion, English Cucumber  
Balsamic Vinaigrette (vegan/gf)*

Caesar Salad

*Baby Kale, Croutons  
Shaved Reggiano Cheese, Lemon  
Anchovy & Garlic Emulsion*

Burrata

*Olive Tapenade, Roasted Tomato, Micro Basil (v/gf)*

## ***Second Course (Choice of One)***

Roasted Chicken

*Yukon Gold Mashed Potatoes, Asparagus  
Dark Chicken Jus*

Butternut Squash Ravioli

*Rosemary Sage Brown Butter, Spinach  
Candied Hazelnuts (v)*

Faroe Island Salmon

*Bacon-Studded Brussel Sprouts, Fingerling Potatoes  
Citrus Herb Butter*

*(Continued)*



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## ***Second Course (Cont'd)***

Boneless Beef Short Rib

*Yukon Gold Mashed Potatoes, Asparagus  
Onion, Mushroom and Bacon Ragout*

## ***Third Course (Choice of One)***

Warm Bread Pudding

*Crème Anglais*

Sorbet

*Two Scoops, Seasonal Flavor*

*\$25.00\* Per Person,*

*\*Tax and Gratuity Not Included*

*Executive Chef, Chris Hettinger*