



Choose one from each category

Starters

Bleu Pear Crostini (GF)

Crostini with a mild bleu cheese/cream cheese spread, topped with Bosc pear slices, sprinkled with candied walnuts and cherry bits, drizzled with cherry gastrique

Petite Caprese Salad (GF) (V)

Fresh mozzarella cheese, baby heirloom tomatoes, fresh basil, balsamic glaze, pesto sauce, crostini's

Ivy Chili (GF) (V) (VG)

IMPOSSIBLE™ meat, soyrizo, black beans, onions, bell peppers, jalapeños, tomatoes, vegetable stock, pico de gallo, vegan cheese

Mains

Lemon Caper Salmon (GF)

Seared salmon, cauliflower mash, cherry tomato confit, capers, micro greens, honey-glazed baby carrots, charred Brussels sprouts, lemon caper beurre blanc

Paired with La Crema Pinot Gris

Sesame Crusted Ahi Salad (GF)

Seared sesame seed and furikake crusted ahi tuna, mixed greens, cucumber, edamame, daikon sprouts, red onion, bell pepper, avocado, dragon sauce

Paired with Nielson Pinot Noir

Coconut Curry Halibut (GF)

Seared halibut, wilted spinach, red coconut curry, red onion, potatoes, snow peas, red bell pepper

Paired with Sonoma-Cutrer Chardonnay

Stuffed Chicken Breast (GF)

Chicken breast hand stuffed with herbed goat cheese, hazelnut, and cherries, sweet potato mash, honey-glazed baby carrots, charred Brussels sprouts, side of cherry gastrique

Paired with Kendall-Jackson Riesling

Ivy Burger (V) (VG)

IMPOSSIBLE™ burger, fresh tomato, sliced red onion, Lil gem lettuce, vegan cheddar cheese, garlic aioli, on vegan bun, pickle spear, choice of soup, garden salad or fruit

Paired with Matanzas Sauvignon Blanc

Desserts

Deconstructed Fruit Tart (GF) (V) (VG)

Coconut custard, fresh berries, homemade sugar-free glaze, almond vegan crumble

New York Cheesecake

Rich, creamy cheesecake, graham cracker crust
raspberry glaze

Double Chocolate Fudge Cake

Chocolate cake, decadent
chocolate fudge buttercream

(GF) *Gluten Free*

(V) *Vegetarian*

(VG) *Vegan*