

\$35 PER PERSON SUNDAY MAY 31ST- SUNDAY JUNE 7TH SATURDAY 5 P.M. TO 6 P.M.

First Course

Chipotle Grilled Shrimp & Oaxaca Guacamole Pumpkin seeds, Cotija cheese, crispy tortilla

Panzanella Tomato Salad Vine ripe tomatoes, focaccia croutons, red onions, kalamata olives, tomato-oregano vinaigrette, feta

> Almond Crusted Goat Cheese Pickled beets, Dijon vinaigrette

Roasted Ramp & Scallion Vichyssoise Soup

Second course

Washington Inn Crab Cakes Roasted red pepper aioli, white corn & basil salad

Grilled Organic Meyers Steak
Brandy mushroom cream sauce, whipped potatoes, asparagus

Seafood Cioppino
Clams, shrimp, scallops, fish, spicy tomato broth, garlic aioli & toasted focaccia

Plancha Seared Chicken Saltimbocca

Third Course

Fresh Berry shortcake & whipped cream

Classic Crème Brulee

Washington Inn Restaurant