RALPH BARBOSA September 14 - Dinner Starts at 5:30pm ARUGULA ROASTED GRAPE SALAD With toasted almonds, shave parmesan, lemon vinaigrette CHEF CARVED GARLIC NEW YORK STRIP With creamy horseradish sauce and herb thyme aioli ROASTED VEGETABLE LASAGNA GARLIC SMASHED POTATOES ROASTED BUTTERNUT SQUASH ROLLS AND BUTTER POUND CAKE WITH MACERATED BERRIES AND WHIP CREAM **RESERVATIONS REQUIRED** <u>Click Here to Reserve Your Table</u>

