



Dinner, April 19th

\$40 per person, includes tax & gratuity

FOR THE TABLE

WARM HOUSE-MADE SOURDOUGH ROLLS (D,E,VEGAN)

served with olive oil & balsamic

SEASONAL SALAD (V,N)

gourmet salad mix, fresh herbs, pickled vegetable with a house vinaigrette

ENTRÉES (PRE-SELECTED)

ROASTED CAULIFLOWER STEAK (V,GF,N)

dry rubbed cauliflower, grilled & roasted served with ratatouille & dressing oil

SEARED FAROE ISLAND SALMON (D,S,GF)

Served with herb compound butter, medley of seasonal vegetables & citrus-herb risotto

SHENANDOAH VALLEY CHICKEN (D)

pan seared frenched chicken breast served with a garlic parmesan pan gravy

DESSERT

MACADAMIA PRALINE CHEESE CAKE (V,D,E)

New York style cheesecake topped with a macadamia caramel praline

** (can be packed to go) **

R I V E R V I E W
RUSTIC
K I T C H E N