

dinner

first course & dessert

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first course

Duck Confit with Truffle Oil, White Beans and Tasso

Pairs nicely with a medium intensity red wine

Cedar Plank Smoked Salmon with Apple Slaw

Pairs nicely with a light intensity white wine

White Asparagus with Prosciutto and Meyer Lemon Drizzle

Pairs nicely with a light intensity white wine

Lobster Risotto

Pairs nicely with a medium intensity white wine

Seven Pepper-Seared Tuna with Miso Micro Green Salad

Pairs nicely with a light intensity white wine

*farm fresh sun ripened just picked
off the vine savory artisan farm
naturally delicious farm fresh sun
just picked local off the vine
artisan farm to table naturally
farm fresh sun ripened just picked
off the vine savory artisan farm*

dessert

Crème Brûlée Cheesecake with Mango Coulis and Fresh Berries

Berry Cobbler with Streusel and Whipped Cream

Tiramisu

Dark Chocolate Torte

Chocolate Parfait with Bittersweet Mousse and Chocolate Ladyfingers

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*To best align with variability in sustainable seafood guidelines, substitutions to an approved comparable seafood choice may periodically occur. Our commitment to the highest culinary standards will be paramount in these decisions.

*All local taxes and fees apply. Pricing subject to change. © 2009 ARAMARK - All Rights Reserved

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803.978.1067
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