



dine exclusive, dine smart

ingrid's list sample menu

Croce's Restaurant & Jazz Bar

First/Appetizer Course

Choice 1 *Croce's Famous French Onion Soup*

Choice 2 *Baby Arugula salad with shaved Prosciutto served with a raspberry toasted walnut vinaigrette, winter melon and mission fig purée*

Choice 3 *Baked Brie and Honey Roasted Garlic with toasted baguette, baby greens, Grand Marnier-berry compote*

Choice 4 *Croce's Classic Caesar with hearts of Romaine, housemade garlic croutons and Grana Padano Parmesan*

Second/Main Course

Choice 1 *Crispy Skin Salmon with Applewood bacon and bean Cassoulet, thyme-marinated tomatoes, and roasted cipolline in a sweet onion broth or Chef's Fresh Catch of the Day*

Choice 2 *Grilled White Marble Farms Pork Chop, Gruyère potato au-gratin, braised spinach, fire roasted roma tomato, with caramelized onion hunter's jus*

Choice 3 *Charbroiled CAB Filet Mignon with passion fruit demi, smoked gouda mash and seasonal vegetables*

Third/Dessert Course

Choice 1 *Vanilla Lavender Honey Crème Brulee with an almond lavender laced cookie*

Choice 2 *Fondant Au Chocolat - melted warm chocolate with fresh raspberries*

Choice 3 *Croce's Housemade Ice Cream, Chef's Choice*

