First (Individual Course)
Garden Salad with Champagne Vinaigrette
or
Caesar Salad

Second (Shared Course)
Porcini Mushroom Ravioli
balsamic mushroom ragu | arugula salad | basil-infused ricotta
or
Sea Scallop
bacon pepper jam | goat cheese foam | Thai basil | beet chips

Intermezzo (Individual Course)
berry sorbet | Prosecco

Third (Individual Course)
Grilled Dry-Aged Ribeye
beet bordelaise | Parmesan garlic duchess potatoes
roasted garden vegetables
or
Seafood Paella
langoustines | clams | shrimp | saffron rice | peas
pearl onions | red pepper tuile

Fourth (Shared Course)
Deconstructed Strawberry Mousse Cake
strawberry sauce | dehydrated berries
or
New York Cheesecake
Arbor Day coffee caramel | chocolate tuile

$150 per couple, tax and gratuity not included.
Reservations required. Please call 402-873-8740
or visit liedlodge.org/dining.