



Gardens of Avila Restaurant

at Sycamore Mineral Springs Resort

Starters

Market Citrus, Pickled Red Onion & Endive Salad

Feta Cheese , Fennel-Honey Scented Sherry Vinaigrette

or

Local Johnson Farms Bistro Green Salad

Marinated Apples, Pomegranates, Cider-Agave Vinaigrette

or

Tonight's Soup

Entree

Braised Lamb Shank

Creamy Parmesan Polenta, Wilted Market Greens,

Natural Jus, Gremolata

or

Local Sand Dabs

Rustic Potato Cake, Wilted Baby Spinach, Lemon-Caper-Garlic Salsa Verde

Dessert

Fresh Berry & Meyer Lemon Mousse

\$30 per person

Valid through January 2012. Menu subject to change, tax and gratuity not included. Split charges apply

Executive Chef Pandee Pearson