



July 23

First Course

Caprese

fresh mozzarella, basil, tomato, saba

Second Course

Green Bean Salad

citrus ricotta, shaved brussels sprouts, toasted almonds, fried shallots, citrus vinaigrette

Third Course

Pork Chop Milanese

yukon gold potato, radicchio, endive, herb vinaigrette

or

Marinated Flat Iron

yukon gold potato, radicchio, endive, herb vinaigrette

Fourth Course

Peach Crumble

granola, toasted coconut, stewed peaches, bourbon reduction

**Please see note on dietary accommodations below.*



July 30 & August 6

First Course

Spiced Chickpea & Edamame Hummus

Second Course

Summer Caesar

corn, cornbread, grilled onion, parmesan, herb caesar dressing

Third Course

Prime Rib

horseradish crema, au gratin potato, grilled broccolini, herb jus

or

Slow Roasted Chicken Galantine

horseradish crema, au gratin potato, grilled broccolini, herb jus

Fourth Course

Chocolate Flourless Cake

macerated berries, mint, fig

**Please see note on dietary accommodations below.*



August 13 & 20

First Course

Grilled Melon

lime, sea salt, olive oil, herbs, tequila emulsion

Second Course

Cornbread Panzanella

corn, bell pepper, tomato, arugula, sage, rosemary, buttermilk dill vinaigrette

Third Course

Surf & Turf

Sirloin Filet with 1/2 lobster tail, lobster mashed potatoes, asparagus salad, lemon & herb butter

Or

Chicken

with split lobster tail, lobster mashed potatoes, asparagus salad, lemon & herb butter

Fourth Course

Vanilla Bean & Cinnamon Short Bread

stewed stone fruit, white chocolate mousse

**Please see note on dietary accommodations below.*



August 27

First Course

Lettuce Wraps

marinated chicken, lentils, citrus vinaigrette

Second Course

Baby Cucumber Salad

feta, red onion, heirloom tomato, watercress, oregano, red wine vinaigrette

Third Course

Herb Marinated Chicken

corn puree, crispy pork belly, spiced root vegetables, black truffle buerre blanc

Or

Roasted Walley

corn puree, spiced root vegetables, black truffle buerre blanc

Fourth Course

Banana Cream Pie

caramelized banana, sherry caramel, crème pate

**Please see note on dietary accommodations below.*



September 24

First Course

Chicken Liver Mousse

mustarda, pickled mustard seed, black truffle honey

Second Course

Apple Salad

granny smith apple, roasted red peppers, focaccia croutons, caramelized shallots, cider vinaigrette

Third Course

Braised Lamb Shank

garlic & herb spaetzle, butternut squash, braised red cabbage

Or

Sirloin Filet

garlic & herb spaetzle, butternut squash, braised red cabbage

Fourth Course

Poached Seckle Pear

red wine ice cream, vanilla bean paste, oatmeal cookies

**Please see note on dietary accommodations below.*

*We understand the importance of dietary restrictions. Due to the nature of our events, we can only offer vegetarian/vegan meal options at this time. Guests must contact customer service at customerservice@cvsr.org no later than a week from their Dinner on the Train event.

Any requests received after this time, will not be accommodated. Please note due to the unique nature of our dinners, guests who request a vegetarian/vegan option will not know the meal they receive in advance.