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**An Evening with The Monkees**  
**Saturday, September 25, 2021**

**STARTER**

Creamy Roasted Cauliflower Soup  
*Toasted Almonds and Scallions*

**SALAD**

Baby Greens and Butternut Squash  
*House made Croutons, Charred Onions, and Mustard Maple Vinaigrette*

Feta and Romaine Salad  
*Plump Tomatoes, Cucumbers, Kalamata Olives, and Greek Vinaigrette*

*Served with Fresh Baked Dinner Rolls and Whipped Butter*

**ENTREES**

Chicken Coq Au Vin  
*Pearl Onions, Crimini Mushrooms and Pan Jus*

Garlic and Rosemary Infused New York Strip  
*Horseradish Cream Sauce*

**SIDES**

Asparagus Risotto  
*Charred Asparagus Tips and Parmesan*

Butter and Oregano Basted Acorn Squash

**DESSERTS**

Chef Selection of Desserts

Includes Iced Tea, Soft Drinks and Coffee Service  
Additional beverages are available for purchase

**(\$40 per person, Includes tax not gratuity)**

Consuming raw or undercooked meats, poultry, seafood,  
Shellfish, or eggs increases your risk of foodborne illness

**Please call 210-212-0916 for Reservations or email [joe.garcia@tobincenter.org](mailto:joe.garcia@tobincenter.org)**