



DIANA KRALL

April 3, 2026

FIRST COURSE

Vegetable Minestrone Soup GF | DF | V
Crostoni with Garlic Parmesan Spread V

SECOND COURSE

Mixed Salad

Baby Red & Green Leaf Lettuce,
Candied Sunflower Seeds, Oranges, Grapes, Goat Cheese
Lemon Poppyseed Dressing
GF | V

ENTREE COURSE OPTIONS

Mediterranean Cod

Olives, Capers, Roasted Peppers, Tomato Broth
Crispy Fried Potatoes
GF | DF

Egg-Battered Chicken Breast

Poached Asparagus, Roasted Potato
Lemon White Wine

Risotto Milanese

Grilled Shrimp, Sun-dried Tomato, Peas, Asparagus
GF | Can be prepared vegetarian

DESSERT

Cheesecake

Lemon Whipped Cream
Black Cherry Sauce