

MENU

SALAD

CHOICE OF ONE:

ROMAINE, MANCHEGO, TOASTED BREADCRUMB, AVOCADO, HOUSEMADE CAESAR
ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE v GF
WATERCRESS, WARM BUTTERNUT SQUASH, SPICED PECANS, GOAT CHEESE, POMEGRANATE VINAIGRETTE +5

MAIN

CHOICE OF TWO:

SALMON GF - SLICED FRENCHED CHICKEN BREAST GF - GRILLED FLANK STEAK GF
FUSILLI SPINACH PESTO VEGAN -OR- FUSILLI & SHORT RIB, MOLITERNO TARTUFO +10
SLICED FILET MIGNON, AU POIVRE, COGNAC CREAM, PEPPERCORN GF +15
GRILLED BRANZINO, GREEN OLIVE, LEMON EVOO +10 - RACK OF LAMB, POMEGRANATE JUS +10

SIDES

CHOICE OF TWO:

BRUSSELS SPROUTS GF - SMASHED FINGERLING POTATO VEGAN GF - SPICED CARROTS VEGAN GF - CREAMED SPINACH v +3

DESSERT

CHOICE OF ONE:

MINI CANNOLI v & FUDGE BROWNIE v -OR- CELEBRATION PLATE, FLOWERS & SPARKLERS, ZEPPOLE,
FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES v +5

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS & TEA LIGHTING

*CAKE CUTTING FEE +\$3 OR SUBSTITUTE FOR DESSERT COURSE

HORS D'OEUVRES

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL v GF +4
CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +5
WHIPPED RICOTTA PANEL TOAST, MALDON SALT, CANDIED LEMON, CRISPY BASIL v +4
AVOCADO PANEL TOAST, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, FETA, AGRODOLCE v +4
PERUVIAN SCALLOP CASINO, TABASCO BUTTER, TOASTED BREADCRUMB +8
TUNA TARTARE, RICE CAKE, YUZU, AVOCADO MOUSSE, JALAPENO +6
CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +5
CRISPY CHICKEN, CHILI CRUNCH, CRUSHED PEANUT, SESAME, SCALLION GF +6
RAW BAR, SHRIMP COCKTAIL, OYSTERS, SNOW CRAB GF +22

BAR & BEVERAGES

CONSUMPTION BAR

OPEN TAB FOR GUESTS CHOICE OF BEVERAGE - BAR BILL TBD

CASH BAR

GUESTS ARE RESPONSIBLE FOR INDIVIDUAL BAR TABS - NO BAR BILL FOR HOST

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LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF
WATERCRESS, WARM BUTTERNUT SQUASH, SPICED PECANS, GOAT CHEESE, POMEGRANATE VINAIGRETTE +5

MAIN

CHOICE OF FOUR:

SALMON, MUSTARD CREAM GLAZE, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF
FRENCHED CHICKEN BREAST, CHERRY TOMATO PRESERVE, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF
BRISKET BURGER, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN
SPINACH PESTO SPAGHETTI, SPINACH PESTO, WALNUT CRUMBLE, CASHEW CREME VEGAN
SHORT RIB PAPPARDELLE, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO +12
LOBSTER LINGUINI, POACHED LOBSTER, SAFFRON CREAM, BLISTERED SHISHITO +14
FILET MIGNON, AU POIVRE, COGNAC CREAM, PEPPERCORN, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF +15
TRUFFLE RISOTTO, LOCAL SHORT GRAIN RICE, WILD FORAGED MUSHROOM, SHAVED BLACK TRUFFLE +12
GRILLED BRANZINO, GREEN OLIVE, LEMON EVOO +10
RACK OF LAMB, POMEGRANATE JUS GF +10

FAMILY STYLE DESSERT

CHOICE OF ONE:

MINI CANNOLI V & FUDGE BROWNIE V -OR- CELEBRATION PLATE, FLOWERS & SPARKLERS, ZEPPOLE,
FUDGE BROWNIE, MINI CANNOLI, BISCOFF COOKIES, FRESH BERRIES V +5

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE, HOUSE FLORALS & TEA LIGHTING

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AVOCADO PANEL TOAST, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, FETA, AGRODOLCE V +4
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