

MENU

SALAD

CHOICE OF ONE:

ROMAINE, FRENCH ONION CROUTONS, GRUYERE, HOUSEMADE CAESAR
ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE GF
LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE V GF
TOMATO, HEIRLOOM TOMATO, PERSIAN CUCUMBER, SHALLOT, SHERRY VINEGAR, CHERVIL, EVOO +5

MAIN

CHOICE OF TWO:

SALMON, YUZU BEURRE BLANC, GF - SLICED FRENCHED CHICKEN BREAST, TARRAGON LEMON JUS GF -
GRILLED FLANK STEAK, HERB GREMOLATA GF
TROFIE, ASPARAGUS PESTO, CRUSHED HAZELNUT VEGAN - FUSILLI & SHORT RIB, MOLITERNO TARTUFO +10
SLICED FILET MIGNON, HERB BUTTER GF +15
GRILLED BRANZINO, GREEN OLIVE, LEMON EVOO +10 - SLICED PORK TENDERLOIN, HERB CRUSTED, DIJON ROSEMARY JUS +7

SIDES

CHOICE OF TWO:

BRUSSELS SPROUTS GF - SMASHED FINGERLING POTATO VEGAN GF - SPICED CARROTS VEGAN GF - GRILLED BROCCOLINI VEGAN GF +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

*HERBAL TEA & BARISTA BEVERAGES CHARGED INDIVIDUALLY

HORS D'OEUVRES

ARANCINI, 3 CHEESE, ROMESCO V +3
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
MUSSELS, GREEN CURRY, CILANTRO, LEMONGRASS, LIME +6
CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +5
CRISPY CHICKEN, CHILI CRUNCH, DAIKON, CARROT, SESAME, SCALLION GF +6
OYSTERS, CHAMPAGNE MIGNONETTE, TARRAGON OIL, LEMON GF +3

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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SALAD

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ROMAINE, FRENCH ONION CROUTONS, GRUYERE, HOUSEMADE CAESAR
ICEBERG, BACON, AVOCADO, ROASTED HEIRLOOM TOMATO, PICKLED ONION, TRUFFLE BLEU CHEESE ^{GF}
LITTLE GEM, FAVA BEAN, FETA, CELERY, PROSECCO VINAIGRETTE ^{V GF}
TOMATO, HEIRLOOM TOMATO, PERSIAN CUCUMBER, SHALLOT, SHERRY VINEGAR, CHERVIL, EVOO +5

MAIN

CHOICE OF FOUR:

SALMON, YUZU BEURRE BLANC, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO ^{GF}
FRENCHED CHICKEN BREAST, TARRAGON LEMON JUS, SEASONAL VEGETABLE, FINGERLING POTATO ^{GF}
BRISKET BURGER, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN
TROFIE, ASPARAGUS PESTO, PEAS, HARICOT VERT, CRUSHED HAZELNUT, LEMON ZEST ^{VEGAN}
CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL
SHORT RIB PAPPARDELLE, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO +12
SHRIMP LINGUINI, JUMBO SHRIMP, SAFFRON CREAM, BLISTERED SHISHITO +10
FILET MIGNON, HERB BUTTER, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO ^{GF} +15
GRILLED BRANZINO, GREEN OLIVE, LEMON EVOO, SEASONAL VEGETABLE, FINGERLING POTATO +8
PORK CHOP, MILANESE, ORANGE, FENNEL, CASTELVETRANO OLIVE, ARUGULA, HEIRLOOM TOMATO, PROSECCO VINAIGRETTE ^{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

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

*HERBAL TEA & BARISTA BEVERAGES CHARGED INDIVIDUALLY

HORS D'OEUVRES

ARANCINI, 3 CHEESE, ROMESCO ^V +3
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
MUSSELS, GREEN CURRY, CILANTRO, LEMONGRASS, LIME +6
CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD ^{GF} +5
CRISPY CHICKEN, CHILI CRUNCH, DAIKON, CARROT, SESAME, SCALLION ^{GF} +6
OYSTERS, CHAMPAGNE MIGNONETTE, TARRAGON OIL, LEMON ^{GF} +3

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