

MENU

SALAD

CHOICE OF TWO:

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
TOMATO & PEACH, GOAT CHEESE, PEARL ONION, RADISH, AGRODOLCE, BASIL V GF +5

MAIN

CHOICE OF FOUR:

SALMON, MISO MAPLE GF - SLICED FRENCHED CHICKEN BREAST, PEPADREW, VINEGAR JUS GF
CAVATELLI & SPINACH PESTO, WALNUT CRUMBLE, CASHEW CREME VEGAN -OR- CAVATELLI & SHORT RIB, MOLITERNO TARTUFO +10
BRUSSELS SPROUTS GF - SMASHED FINGERLING POTATO VEGAN GF - SPICED CARROTS VEGAN GF - CREAMED SPINACH V +3
LOBSTER RISOTTO, SAFFRON SHERRY V GF +15 - SLICED FILET MIGNON, AU POIVRE, COGNAC CREAM, GREEN PEPPERCORN GF +15
SWORDFISH, TOMATO & CHILI GAZPACHO, GREEN OLIVE TAPENADE PINE NUTS GF +10

DESSERT

CHOICE OF ONE:

MINI CANNOLI V & FUDGE BROWNIE V -OR- CELEBRATION PLATE, FLOWERS & SPARKLERS V +4

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE/TEA, HOUSE FLORALS & TEA LIGHTING
*ALA CARTE MENU IS AVAILABLE IN ADDITION TO THE PACKAGE MENU FOR PARTIES OF 10-22 \$50.00 PER PERSON MINIMUM

HORS D'OEUVRES

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF +4
CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +5
SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, CANDID LEMON GF +8
WHIPPED RICOTTA PANEL TOAST, MALDON SALT, CANDIED LEMON, CRISPY BASIL V +3
AVOCADO PANEL TOAST, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, FETA, AGRODOLCE V +4
SMOKED SALMON PANEL TOAST, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER +6
MUSSELS & CLAMS, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF +6
CRISPY CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL V GF +9
CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +5
YELLOWFIN TUNA, GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO GF +8
CRISPY CHICKEN, SWEET & SPICY, KIMCHI, CUCUMBER, SCALLION GF +6

*SMALL PLATES CAN BE SERVED STATIONARY/PASSED UPON GUEST ARRIVAL OR COURSED WITH MENU

BAR & BEVERAGES

OPEN 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

BEVERAGE PACKAGE

SELECT FROM OUR CRAFT COCKTAILS, HOUSE WINE, PITCHERS OR CUSTOMIZE

MENU

SALAD

CHOICE OF TWO:

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 +5
TOMATO & PEACH, GOAT CHEESE, PEARL ONION, RADISH, AGRODOLCE, BASIL V GF

MAIN

CHOICE OF FOUR:

SALMON, BASIL & FENNEL MASH, HORSERADISH GEL, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF
FRENCHED CHICKEN BREAST, PEPADAW, VINEGAR JUS, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF
BRISKET BURGER, LOCAL CHEDDAR, CARAMELIZED ONION, PICKLES, ICEBERG, HOUSE SAUCE, SESAME BUN
SHRIMP PAPPARDELLE, SHRIMP, TOMATO, CALABRIAN CHILI, CRUSHED OLIVE, SPICED MOLLIKA
SPINACH PESTO SPAGHETTI, SPINACH PESTO, WALNUT CRUMBLE, CASHEW CREME VEGAN
SHORT RIB CAVATELI, SHORT RIB, CARROT, BURGUNDY, TRUFFLE, MOLITERNO TARTUFO +12
LOBSTER RISOTTO, POACHED LOBSTER, SAFFRON CREAM, SHERRY, CHERVIL V GF +14
FILET MIGNON, AU POIVRE, COGNAC CREAM, GREEN PEPPERCORN, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF +15
SWORDFISH, TOMATO & CHILI GAZPACHO, GREEN OLIVE TAPENADE, PINENUTS, SEASONAL VEGETABLE, SMASHED FINGERLING POTATO GF +8
RADIATORI, JUMBO CRAB, CORN, PRESERVED LEMON, PEPADAW, RAMPS, THAI BASIL +12
DUCK, GRILLED FENNEL, BLACKBERRY JUS, CRISPY LEAKS GF +12

DESSERT

CHOICE OF TWO:

MINI CANNOLI V - FUDGE BROWNIE V -OR- POACHED PEAR VEGAN GF +3

*PACKAGE MENU INCLUDES SOFT BEVERAGES, COFFEE/TEA, HOUSE FLORALS & TEA LIGHTING
*ALA CARTE MENU IS AVAILABLE IN ADDITION TO THE PACKAGE MENU FOR PARTIES OF 10-22 \$50.00 PER PERSON MINIMUM

HORS D'OEUVRES

GOAT CHEESE CROQUETTE, ROMESCO, PICKLED FENNEL V GF +4
CALAMARI, PEPPERONCINI, BACON, BASIL, TABASCO AIOLI GF +5
SHRIMP COCKTAIL, REMOULADE, COCKTAIL SAUCE, CANDID LEMON GF +8
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
SMOKED SALMON PANEL TOAST, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER +6
MUSSELS & CLAMS, COCONUT SAFFRON BRODO, GARLIC GREMOLATA GF +6
CRISPY CAULIFLOWER GNOCCHI, LEEKS, COGNAC CREAM, TARRAGON OIL V GF +9
CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +5
YELLOWFIN TUNA, GREEN CURRY, GINGER PUREE, CARROT SALAD, PISTACHIO GF +8
CRISPY CHICKEN, SWEET & SPICY, KIMCHI, CUCUMBER, SCALLION GF +6

*SMALL PLATES CAN BE SERVED STATIONARY/PASSED UPON GUEST ARRIVAL OR COURSED WITH MENU

BAR & BEVERAGES

OPEN 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

BEVERAGE PACKAGE

SELECT FROM OUR CRAFT COCKTAILS, HOUSE WINE, PITCHERS OR CUSTOMIZE