

MENU

SALADS & SMALL PLATES

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
FRUIT PLATE, PEACHES, BLACKBERRY, KIWI, DRIED APRICOT, MARCONA ALMOND VEGAN GF +4
WHIPPED RICOTTA PANEL TOAST, MALDON SALT, CANDIED LEMON, CRISPY BASIL V
AVOCADO PANEL TOAST, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, FETA, AGRODOLCE V
SMOKED SALMON PANEL TOAST, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER +6
CHARCUTERIE, CURATED MEAT & CHEESE, MARCONA ALMOND, FIG JAM, MUSTARD GF +6

MAIN

CHOICE OF FOUR:

TRUFFLE MUSHROOM FRITTATA V GF
CHERRYWOOD SMOKED BACON GF - ORGANIC CHICKEN SAUSAGE GF - SMASHED FINGERLING POTATO GF
SEASONAL LEIGE WAFFLE, VANILLA BEAN SAUCE, MERINGUE V GF

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 \$35.00 PER PERSON MINIMUM

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

FIRST COURSE

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
PARFAIT, COCONUT YOGURT, APRICOT JAM, GRANOLA, KIWI, BANANA VEGAN GF +4
AVOCADO PANEL TOAST, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, FETA, AGRODOLCE V
TOMATO & PEACH, GOAT CHEESE, PEARL ONION, RADISH, AGRODOLCE, BASIL V GF +5

SECOND COURSE

CHOICE OF FOUR:

- TRUFFLE MUSHROOM FRITTATA, SMASHED FINGERLING POTATO V GF
SHRIMP & GRITS, CALABRIAN CHILI, GARLIC BUTTER, VERMOUTH, CHARRED LEMON GF +4
SEASONAL LEIGE WAFFLE, VANILLA BEAN SAUCE, MERINGUE V GF
THAI NOODLE SALAD, CUCUMBER, CARROT, SPICED CASHEW, SOY VINAIGRETTE VEGAN
SHAKSHUKA, CHERRY TOMATO, PEPPER, ONION, FETA, JIDORI EGG, RADICCHIO, PISTACHIO, AVOCADO, BAGUETTE V GF
AVOCADO PANEL TOAST, FAVA BEAN, ROASTED HEIRLOOM TOMATO, PICKLED ONION, FETA, AGRODOLCE V
SMOKED SALMON PANEL TOAST, HORSERADISH CREME FRAICHE, PICKLED ONION, FRIED CAPER BERRY +6
BRISKET BURGER, FRIED JIDORI EGG, BACON, CHEDDAR, CARAMELIZED ONION, HOUSE SAUCE, SESAME BUN +4
CRISPY CHICKEN & LEIGE WAFFLE, PEPPADEW, CHILI MAPLE GF +8
HAM BENEDICT, JIDORI POACHED EGGS, CIABATTA MUFFIN, HOLLANDAISE +7

THIRD COURSE

CHOICE OF TWO:

- MINI CANNOLI V - FUDGE BROWNIE V - POACHED PEAR VEGAN GF +4
CRÈME BRÛLÉE V +8 -OR- CELEBRATION PLATE, FLOWERS & SPARKLERS V +4

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*ALA CARTE MENU IS AVAILABLE IN ADDITION TO THE PACKAGE MENU FOR PARTIES OF 10-22 \$35.00 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

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