



***Private Dining Dinner Menu Options**

Our menu changes periodically as we aspire to bring you only the freshest food at just the right time to savor textures and flavors at their seasonal peak.

First Course (choose two)

Soup of the Day A.Q.

Organic Mixed Greens –Gorgonzola Cheese, Cherry Tomato, Grilled Baguette & Champagne Vinaigrette

Spinach - Cherry Tomato, Bacon, Sherry Vinaigrette & Goat Cheese Crumbles

Butter Lettuce-Grammy Smith Apples, Balsamic Glazed Fresh Figs, Gorgonzola Cheese, Toasted Pecans & Fresh Thyme-Champagne Vinaigrette

(Seasonal)**

Caesar -Hearts of Romaine with Caesar Dressing, Croutons & Parmigiano Reggiano Cheese

Kale Salad – Toasted Pecans, Dates, Pecorino Cheese & Honey-Lemon Vinaigrette

Roasted Beet Salad – Organic Mixed Greens, Goat Cheese & Raspberry Vinaigrette

Fresh Lobster Salad- Sliced Celery, Avocado, Pickled Onion & Meyer Lemon Vinaigrette **(add \$12 per menu)***

***(Please see supplement notes below)**

Second Course-(mid course) (choose one)

Duck Pâté– Apricot Chutney, Dates, Toasted Bread Mache and Balsamic Reduction

Champagne Risotto - Corn, Asparagus, Saffron & Drizzle Balsamic Reduction

Prosciutto Wrapped Grilled Prawns- Micro Greens & Honey Mustard Vinaigrette **(add \$4 per menu)**

Brie Cheese & Caramelized Pear Filo Rolls- Greek Yogurt-Mustard Honey Sauce

Butternut Squash Gnocchi –Toasted Almonds & Mascarpone Cream Sauce & Fried Sage

Crab Cake– Tomato-Avocado Relish, Micro Arugula & Chili-Lime Aioli **(add \$6 per menu)***

Tuna Poke-Soy Sauce, Green Onion, Sesame Oil, Teriyaki Glaze & Crackers **(add \$6 per menu)**

Steak Tartare – Diced Filet Mignon with Capers, Red Onion, Dijon & Drizzle White Truffle Oil **(add \$6 per menu)***



Third Course (choose three)

FISH

Pan Roasted Salmon – Lemon Mashed Potato, Broccolini & Dill Butter-Buerre Blanc

Salmon Stuffed with Crab & Baby Shrimp– Swiss Chard, Baby Carrots, Vodka-Dill Cream Sauce (add \$6 per menu)*

Pan Seared Chilean Sea bass- Ragout of Fennel, Leeks, Artichokes, Purple Potato, Swiss Chard & Thyme \$10 Supplement

Halibut available for Seasonal at a \$10 supplement)

Seared Scallops– White Mushroom-Cognac Risotto, Parsley, Micro Greens & Balsamic Reduction (add \$8 per menu)

Seared Scallops – Parsnip Puree, French Beans, Pea Shoots & Meyer Lemon Crème' (add \$8 per menu)*

POULTRY

Free Range Half Roasted Chicken- Fingerling Potato, Broccolini, Hen of the Wood Mushrooms & Lemon- Garlic Sauce

Fulton Valley Chicken Breast- Artichokes, Capers, Basil, Roasted Rosemary Potato & Buerre-Blanc Sauce

PORK

Baby Back Ribs- with Corn Bread, Apple Slaw & Central Park B.B.Q. Sauce

Sterling Silver Double Cut Pork Chop-Butternut Squash Puree, Green Beans & Port Wine Sauce

LAMB

Pomegranate Glazed Australian Lamb Chops – Potato Cake, Cherry Tomato, Goat Cheese & Pomegranate Glaze (add \$14 per menu)*

BEEF

Create Your Own - Choose one of the Meat, Side and Vegetables Selection

*(Please see supplement notes below)

Skirt Steak

Rib Eye (\$14 per menu)

Filet Mignon (\$14 per menu)

New York (\$12 per menu)

Potato Gratin

Chives Mashed Potato

Potato Pan Cake

Truffle Mashed Potato

Gremolata French Fries Roasted

Rosemary Roasted Potato

Crab Risotto (add \$6 per menu)

Sautéed Spinach

Sautéed Seasonal Mixed Vegetables

French Green Beans

Sautéed Red Swiss Chard

Baby Carrot

Sautéed Kale

Prosciutto Wrapped Grilled Asparagus (add \$2)



PASTAS

Wild Mushroom Ravioli stuffed with Ricotta Cheese, Gorgonzola Cream & Toasted Walnuts

Butternut Squash Ravioli with Brown Butter Sage Sauce & Lemon Mascarpone Cheese

Linguini Pasta— Lobster Meat, Bay Scallops, Green Peas, Zucchini Strings & Lobster Sauce **(add \$8 per)**

Duck Ragout— Shell Pasta, Gremolata, Mire-Poix, Basil, Orange-Marinara Sauce **(add \$2 per menu)**

Dungeness Crab & Shrimp Ravioli- Shaved Asparagus, Chives, Shallots & Vodka Cream Sauce **(add \$2 per menu)**

Spaghetti Meatballs — Spaghetti Pasta with Three Meatballs, Marinara Sauce & Parmesan

Mushroom Risotto- Hen of the Wood Mushrooms, Shaved Asparagus, Leeks, Green Onion & Drizzle Truffle Oil

Lobster Risotto—Zucchini, Julienne Carrots, Mascarpone Cheese & Lobster Sauce **(add \$8 per menu)***

Penne Pasta — Shaved Asparagus, Mushroom, Onion, Green Peas, Garlic, Feta Cheese & Marinara Sauce
(add Chicken \$2 per menu)

Fourth Course

Cheese Plate - American Farmstead Cheese Platter with Seasonal Fresh Fruit

Fifth Courses (choose two)

DESSERT

Berries Cheesecake

Warm Toffee Bread Pudding
with Vanilla Ice Cream

Triple Color Chocolate Mousse Pot de Creme

Red Current Cheesecake

Chocolate Mousse Cake

Key Lime Tart

French Bignets

Gelato OR Sorbet



Pricing

Two Courses \$54

Three Courses \$64

Four Courses \$75

Five Courses \$92

Chef's Tasting Menu A/Q (up to 7 courses custom designed just for you including paired wines, if desired)



Buffet-style setups are priced according to the specific menu items that are ordered.

*All supplements are applied to the total menu price per person, in order to offer these specific items on the menu. Since each guest will make their selection on the day of the event, we must order & prepare for each guest attending.

*Please keep in mind that some supplemental items listed are not offered on our regular menu and have to be brought in special for your particular group menu.



Special Requests and Substitutions

We are happy to adapt menus to accommodate any dietary restrictions and will customize items whenever possible.

Please Note: Menu choices are listed to enable you to create a menu that is customized to your particular event. A server will take each guest's order based upon the selections you've made hence, pre-orders are not necessary.

All menu items are subject to change due to seasonal availability and quality.