



Dinner Menu

PLATED | 3-COURSE

Starters

(SELECT TWO)

FRENCH ONION SOUP

ONION | MOZZARELLA CHEESE | CROSTINI | FRESH HERBS

ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

GF FARMHOUSE SALAD

HARVEST GREENS | POACHED PEARS | DRIED CRANBERRIES | GOAT CHEESE | SHAVED RED ONION | TOASTED PECANS | POMEGRANATE VINAIGRETTE

CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

Entrées

(SELECT THREE)

SHORT RIB PAPPARDELLE

BRAISED SHORT RIB | CONFIT TOMATOES | CRISPY SAGE | PECORINO
\$48

SEASONAL RISOTTO

BUTTERNUT SQUASH PUREE | ARBORIO | WILD MUSHROOMS | CITRUS | AGED PARMESAN | PISTACHIOS | CRISPY SAGE
\$41

SAGE-MARINATED AIRLINE CHICKEN

SAGE | CREAMY POLENTA | SAUTÉED SWISS CHARD & WILD MUSHROOMS | WINTER JUS
\$48

MISO-GLAZED SALMON

MISO GLAZE | CARROT GINGER PURÉE | HERB-INFUSED COUSCOUS | SAUTÉED ASPARAGUS | MICROGREENS | SESAME SEEDS | SHAVED RADISH
\$52

GF BONE-IN PORK CHOP

SWEET POTATO PURÉE | GARLIC CONFIT | ROASTED BRUSSELS SPROUTS + PEARL ONIONS | APPLE ROSEMARY BALSAMIC REDUCTION
\$51

GF PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI
\$58

Desserts

(SELECT ONE)

BUTTER PECAN CHEESECAKE

GRAHAM CRACKER CRUST | SEA SALT CARAMEL | WHIPPED CREAM

TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

WHITE CHOCOLATE CREME BRULEE

WHITE CHOCOLATE | FRESH BERRIES | POWDERED SUGAR | MINT

no substitutions | allergies should be communicated prior to event

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.