



## Dinner Menu

PLATED | 3-COURSE

### Starters

(SELECT TWO)

#### **v** ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

#### **GF v** FARMHOUSE SALAD

SEASONAL GREENS | STRAWBERRIES | BLUEBERRIES | ALMONDS | GOAT CHEESE | STRAWBERRY BASIL VINAIGRETTE

#### GEM CAESAR

LITTLE GEM | SHAVED PARMESAN | TOASTED FOCACCIA CRUMBLE | LEMON ZEST | CREAMY CAESAR

### Entrées

(SELECT THREE)

#### SHORT RIB BOLOGNESE

SLOW BRAISED SHORT RIB | PAPPARDELLE | TOMATO CONFIT | GRANA PADANO | CRISPY SAGE

\$49

#### HONEY GLAZED ROAST CHICKEN

HALF ROAST CHICKEN | HONEY-SOY GLAZE | WHIPPED POTATO PURÉE | SAUTÉED SPINACH | TRI-COLOR CARROTS

\$49

#### **GF** WILD CAUGHT ATLANTIC SALMON

PAN-SEARED | BLACK RICE | ROASTED ASPARAGUS | TOMATO BUERRE BLANC | PEA SHOOTS

\$52

#### **GF** PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI

\$58

#### **GF** DRY AGED RIBEYE

30 - DAY DRY AGED 10OZ | WHIPPED POTATO PURÉE | BROCCOLINI | HERB BLEU CHEESE COMPOUND BUTTER

\$68

### Desserts

(SELECT ONE)

#### **GF** WHITE CHOCOLATE CREME BRÛLÉE

WHITE CHOCOLATE | FRESH BERRIES | POWDERED SUGAR | MINT

#### TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

#### LEMON PISTACHIO CHEESECAKE

GRAHAM CRACKER CRUST | PISTACHIO CRUMBLE | LEMON ZEST | WHIPPED CREAM | SEASONAL BERRY COMPOTE

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.