



Dinner Menu

PLATED | 3-COURSE

Starters

(SELECT TWO)

ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

GF V FARMHOUSE SALAD

ARCADIAN HARVEST GREENS | SHAVED APPLE | GOAT CHEESE | PICKLED SHALLOTS | POMEGRANATE SEEDS | CANDIED PECANS | POMEGRANATE MOLASSES VINAIGRETTE

CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

Entrées

(SELECT THREE)

SHORT RIB PAPPARDELLE

BRAISED SHORT RIB | CONFIT TOMATOES | CRISPY SAGE | PECORINO
\$49

ROSEMARY AIRLINE CHICKEN

BUTTERNUT SQUASH PURÉE | YELLOW CAULIFLOWER & WILD MUSHROOMS | BRAISED-PURPLE CABBAGE | VELOUTÉ DE MARSALA
\$49

PAN-SEARED MEDITERRANEAN SEA BASS

HERB-INFUSED PEARL PASTA | GOLDEN CURRY | CHARRED ASPARAGUS | CONFIT TOMATO | POMEGRANATE PEARLS + MICRO HERB SALAD
\$62

GF PAN-SEARED ATLANTIC SALMON

CAULIFLOWER PURÉE | ROASTED FINGERLING POTATOES | CHARRED BROCCOLINI | POMEGRANATE-THYME GASTRIQUE | MICROGREENS SALAD
\$52

GF PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI
\$58

GF PRIME STRIP & SHRIMP

10 OZ PRIME NEW YORK STRIP | BUTTER POACHED SHRIMP | WHIPPED POTATO PURÉE | CHARRED BROCCOLINI | RED WINE JUS
\$68

Desserts

(SELECT ONE)

GF PUMPKIN CRÈME BRÛLÉE

PUMPKIN CUSTARD | CARAMELIZED SUGAR | SPICED CHANTILLY CREAM

TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

CARROT CAKE

MASCARPONE MAPLE CREAM | SPICED APPLE CARAMEL | CANDIED PECAN CRUMBLE

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.