



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

MESCLUN MIX | CUCUMBER | SEASONAL BERRIES | SHAVED RADISH | GOAT CHEESE | ROASTED ALMONDS |
LEMON, STRAWBERRY + BASIL 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

RISOTTO PRIMAVERA

GREEN PEAS | SHAVED ASPARAGUS | VEGETABLE BROTH | CITRUS | MINT | AGED PARMESAN

\$42

MISO AIRLINE CHICKEN

MISO GLAZE | CARROT PURÉE | CHARRED BOK CHOY | MAITAKE MUSHROOMS | SUNCHOKES | FRESH HERBS
\$48

PAN-SEARED SALMON

LEMON ORZO | ASPARAGUS | SUN-DRIED TOMATOES | LEMON-DILL SAUCE | MICRO GREENS | CHARRED LEMON
\$52

GF ALASKAN HALIBUT

ENGLISH PEA PURÉE | ROASTED FINGERLING POTATOES | GREEN ZUCCHINI | CONFIT HEIRLOOM TOMATOES |
LEMON CAPER BUTTER SAUCE

\$64

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.