



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

FARMHOUSE SALAD

SEASONAL GREENS | DRIED CRANBERRIES | GOAT CHEESE | CANDIED WALNUTS | CITRUS VINAIGRETTE

CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

Entrées

(SELECT THREE)

SHORT RIB PAPPARDELLE

BRAISED SHORT RIB | CONFIT TOMATOES | CRISPY SAGE | PECORINO

\$44

SEASONAL RISOTTO

VEGETABLE STOCK | FRESH GARDEN VEGETABLES | AGED PARMESAN | FRESH HERBS

\$38

OVEN ROASTED CHICKEN

AIRLINE BREAST | MUSHROOM + LEEK PUREE | MARBLE POTATOES | SWISS CHARD | WILD MUSHROOMS

\$46

PAN-SEARED SALMON

LEMON ORZO | ROASTED RED PEPPER SAUCE | MUSHROOMS | SAUTÉED ASPARAGUS | FRESH HERBS

\$49

BONE-IN PORK CHOP

COFFEE RUBBED | SWEET POTATO PUREE | HONEY ROASTED BRUSSELS SPROUTS | MAQUE CHOUX

\$46

PRIME HANGER STEAK

GRILLED | ROASTED POTATOES | SAUTÉED BROCCOLINI | CHARRED LEEK CHIMICHURRI

\$52

Desserts

(SELECT ONE)

BUTTER PECAN CHEESECAKE

GRAHAM CRACKER CRUST | SEA SALT CARAMEL | WHIPPED CREAM

CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

WHITE CHOCOLATE CREME BRULEE

CARAMELIZED SUGAR | CRANBERRY SAUCE | PISTACHIO 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.