

Private Dinner

Dinner Options

- ☐ 3 Course Plated
- ☐ 5 Course Plated
- ☐ 8 Course Plated

All menu items can be prepared
for each style of service

Prices Listed are Per Person

Appetizers

- ❑ Bruschetta **\$4**
- ❑ Focaccia toast with roasted garlic, ricotta cheese, and sundried tomato pesto **\$5**
- ❑ Charcuterie - Chef's choice **\$5**
- ❑ Almond crusted goat cheese croquettes with spiced apricot chutney **\$6**
- ❑ Baked Brie with choice of blueberry, raspberry, or strawberry preserves and fresh focaccia **\$7**
- ❑ Shrimp cocktail **\$8**
- ❑ Gnocchi with mushroom ragout and parmesan cheese **\$8**
- ❑ Gnocchi with basil pesto, mozzarella, and tomato concasse **\$8**

- ❑ Gnocchi with pancetta, mushroom, onion, and sage **\$10**
- ❑ Arancini (fried risotto ball with parmesan cheese center) with red sauce **\$10**
- ❑ Arancini with sundried tomato or basil pesto cream sauce **\$10**
- ❑ Smoked salmon or whitefish pate cucumber cups with preserved lemon and micro greens **\$12**
- ❑ Crab cakes with choice of garlic aioli, Cajun or classic remoulade, roasted red pepper coulis **\$14**

Soups

- ☐ White bean Mediterranean \$6
- ☐ Butternut squash bisque with ginger spiced pecans and parsley oil \$6
- ☐ Tomato basil \$8
- ☐ Vichyssoise (potato leek) \$8
- ☐ Borscht (beet) \$8
- ☐ Roasted tomatillo, corn and lime \$8
- ☐ Morel mushroom bisque \$12

Salads

- ☐ Classic Caesar \$5
- ☐ Garden - iceberg lettuce, cucumber, tomato, red onion, red radish and choice of dressing \$5
- ☐ Greek - feta, tomato, red onion, cucumber, capers, oregano, olive oil \$8
- ☐ Panzanella - Italian bread salad with roasted root vegetables, arugula, pickled red onion, mozzarella pearls, cucumber, herb vinaigrette \$8
- ☐ Bacon Bleu - bibb lettuce, bacon lardons, caramelized shallots, bleu cheese dressing, bleu cheese crumbles \$8
- ☐ Five Bean Bibb - navy beans, black beans, adzuki beans, pinto beans, and lima beans stewed in a savory herb broth, bibb lettuce, roasted red pepper coulis, crème fraiche
- ☐ Strawberry arugula with ginger spiced pecans, pickled red onion, goat cheese, fresh strawberries, strawberry balsamic vinaigrette \$8

Pasta – With Bread

- ❑ Carbonara **\$20**
- ❑ Stuffed shells with chicken and roasted red pepper in rosemary cream **\$20**
- ❑ Mushroom and sundried tomato carbonara **\$22**
- ❑ White pomodoro - white tomato spaghetti with blistered cherry tomato, basil, parmesan cheese **\$22**
- ❑ Chicken carbonara **\$25**
- ❑ Chicken cannelloni with a pesto cream sauce, pecorino cheese **\$25**
- ❑ Seafood - shrimp, mussels, clams, calamari, squid ink linguine (fresh pasta), lemon tarragon shrimp broth, fried capers **\$28**

Risotto

- ❑ Sweet pea and carrot with balsamic roasted eggplant **\$26**
- ❑ Monkfish with caponata and preserved lemon **\$30**
- ❑ Lemon oregano with shrimp and scallops tossed with gremolata **\$40**
- ❑ Mushroom with Osso Bucco and veal Demi glacé **\$70**

Paella

- ❑ Chicken and shrimp cakes with roasted red pepper coulis **\$25**
- ❑ Chicken - bell pepper medley, white onion, garlic, saffron, Tasso ham, chives **\$25**
- ❑ Seafood - shrimp, mussels, cod, peas, garlic, saffron, red onion **\$35**
- ❑ Traditional - rabbit, snails, bell peppers, onion, tomato, garlic, saffron, parsley **\$35**

Chicken

- ❑ Coconut fried chicken with coconut banana curry noodles **\$23**
- ❑ Peruvian chicken with purple potatoes and jicama slaw **\$25**
- ❑ Lemon ginger with basmati rice and baby bok choy **\$28**
- ❑ Herb roasted breast with whipped potatoes and brussel sprouts **\$28**
- ❑ Mole rojo chicken with garlic yucca and roasted corn **\$28**
- ❑ Roulade - rolled breast with prosciutto, sundried tomato pesto, mozzarella, mushrooms, caramelized onions, rainbow chard. Served with creamy polenta and tomato relish **\$30**

Pork

- ❑ Lechon asado - slow cooked pork with garlic, citrus, oregano, cumin. Served with Cuban black beans and rice **\$22**
- ❑ Onion and sage crusted tenderloin with green peppercorn sauce, whipped potatoes and garlic green beans **\$25**
- ❑ Brown butter and sage pork chops, with roasted root vegetables and apple butter **\$28**
- ❑ Porchetta - pork tenderloin wrapped in pork belly seasoned with fennel and herbs. Served with parsnip purée and rosemary carrots **\$28**
- ❑ Braised pork belly with smoked tomato bourbon bacon jam, white bean purée and bacon fried collard greens **\$30**

Beef

- ❑ Bourguignon - French stew made with Bordeaux wine simmered tenderloin, potatoes, onions, tomato, veal Demi glacé. Served with balsamic glazed brussel sprouts and bread **\$42**
- ❑ Grilled chimichurri flank steak with aji amarillo roasted sweet potatoes and cauliflower **\$42**
- ❑ Togarashi short ribs simmered in dashi, served with steamed mountain yams and poached daikon radish **\$45**
- ❑ Braised or smoked brisket with tallow fried potato and bacon fried collard greens **\$45**
- ❑ New York strip with black garlic compound butter, served with roasted fingerling potatoes tossed in a charred shallot vinaigrette and vegetable medley **\$45**
- ❑ Wellington - Beef tenderloin, prosciutto and mushroom duxelles, wrapped in puff pastry. Served with red wine Demi glacé, duchess potatoes and asparagus **\$50**
- ❑ Gnocchi with Wagyu beef ragout, pecorino cheese and fresh basil **\$55**

Seafood

- ❑ Shrimp and grits - succulent prawns with white cheddar grits, topped with a brandied sweet corn succotash and chive oil **\$35**
- ❑ Branzino en papillote - branzino, cherry tomato, lemon, kalamata olives and spinach. Served with steamed basmati rice **\$40**
- ❑ Scallops with lemon harissa, carrot pureé, garlic grilled beans, steamed lemongrass jasmine rice **\$40**
- ❑ Salmon Oscar - seared salmon topped with lump crab, served with asparagus and bearnaise **\$45**
- ❑ Dover sole with a blood orange beurre blanc, pine nut pilaf, and lemon leek green peas **\$45**
- ❑ Lobster in coffee cream sauce, served with roasted root vegetable medley **\$50**