

SEASONAL Event Menus

All prices will have 10% tax and 20% gratuity added / Menus are subject to seasonal changes

**OPTION #1/$30 per person**

***Appetizers***

SMOKED BABY BEETS | grapefruit | fennel | DCH ricotta | pistachio | raspberry vinaigrette GF,V

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

***Entrees***

crispy quinoa cakes | seasonal vegetables | butterscotch squash puree | goat cheese V

SMOKED CHICKEN BREAST | sautéed swiss chard | turnips |

roasted fingerling sweet potatoes | cranberry apple chutney GF

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

**or**

NAvel ORANGE cake | blueberry tomatillo jam | whipped goat cheese GF

**OPTION #2/$40 per person**

***Appetizers***

SMOKED BABY BEETS | grapefruit | fennel | DCH ricotta | pistachio | raspberry vinaigrette GF,V

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

local oysters on the half shell | pickled watermelon mignonette GF,DF

***Entrees***

crispy quinoa cakes | seasonal vegetables | butterscotch squash puree | goat cheese V

SMOKED CHICKEN BREAST | sautéed swiss chard | turnips |

roasted fingerling sweet potatoes | cranberry apple chutney GF

pappardelle carbonara | DCH hickory smoked lamb bacon | pecorino |

egg yolk | espelette charred broccoli | pea shoots

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

**or**

NAvel ORANGE cake | blueberry tomatillo jam | whipped goat cheese GF

GF = gluten Free V = Vegetarian VG = Vegan

**OPTION #3/$50 per person**

***Appetizers***

SMOKED BABY BEETS | grapefruit | fennel | DCH ricotta | pistachio | raspberry vinaigrette GF,V

local oysters on the half shell | pickled watermelon mignonette GF,DF

artisan cheese plate | quince paste| cherry drop peppers |

smoked nuts | whole grain toast V

***Entrees***

Grilled Florida Snapper | sautéed swiss chard | spiced braised chickpeas |

toasted fregola | blood orange chive butter

whole grain RYE SPAGHETTI | kabocha squash | miatake mushrooms | bok choi |

cheddar cheese curds | pumpernickel crumbs V

Braised berkshire pork cheeks | roasted baby cauliflower |

carrot puree | toasted almonds | thyme pan jusGF

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

**or**

NAvel ORANGE cake | blueberry tomatillo jam | whipped goat cheese GF

**OPTION #4/$60 per person**

***Appetizers***

artisan cheese plate | quince paste| sweet pickled gerkins | smoked nuts |

whole grain toast | olive tapenade | bacon shallot jam

DCH cherry wood smoked bacon & asiago "doughnuts" | creole mustard

local oysters on the half shell | pickled watermelon mignonette GF,DF

***Entrees***

Grilled Florida Snapper | sautéed swiss chard | spiced braised chickpeas |

toasted fregola | blood orange chive butter

Braised berkshire pork cheeks | romanesco cauliflower |

carrot puree | almonds | thyme pan jusGF

smoked salt grilled roseda farms café steak | crispy chive & asiago potato croquettes| horseradish crème fraiche | bistro salad GF

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

**or**

NAvel ORANGE cake | blueberry tomatillo jam | whipped goat cheese GF

GF = gluten Free V = Vegetarian VG = Vegan