

RUBY MENU

\$60 PER PERSON

APPETIZERS

COLORS OF THE GARDEN SALAD mixed greens, cucumber, radish, goat cheese, lemon vinaigrette *vg*

HEARTS OF ROMAINE CAESAR SALAD classic anchovy vinaigrette, croutons, parmigiano reggiano *d,g*

RHODE ISLAND CALAMARI SALAD fingerling potatoes, olives, celery, lemon evoo

BUFFALO MOZZARELLA & TOMATO SALAD basil, olive oil *d,gf*

ASSORTED BREAD BASKETS with house focaccia

PASTA

CAVATELLI CACIO E PEPE sardinian pecorino cheese, cracked black pepper *d*

ENTRÉES

CHICKEN SALTIMBOCCA sage, italian ham, white wine chicken stock sauce *gf*

SALMON FILLET PROVENCALE fresh tomato, olives, capers, basil *gf*

BEEF CHEEKS braised in red wine and beef jus *gf*

SIDES

BROCCOLI IN OLIVE OIL garlic *vg*

ROASTED POTATOES rosemary, black pepper, maldon salt *vg*

MINI PASTRIES

TIRAMISU CUPS coffee-soaked lady finger, mascarpone cheese mousse *d,e*

TRIPLE CHOCOLATE MOUSSE crunchy hazelnuts *d,n*

MINI CHEESECAKE BITE berry jam *d*

EMERALD MENU

\$65 PER PERSON

APPETIZERS

MEDITERRANEAN MIXED OLIVES *vg*

HEARTS OF ROMAINE CAESAR SALAD classic anchovy vinaigrette, croutons, parmigiano reggiano *d,g*

SMOKED SALMON red onion, capers, sour cream *d,gf*

CHARRED EGGPLANT AND TOMATO SALAD greek oregano, basil, molasses *vg,gf*

APULIAN BURRATA & TOMATO SALAD basil, olive oil *d,gf*

ASSORTED BREAD BASKETS with house focaccia *vg*

PASTA

SHELL PASTA with nduja, tomato, vodka cream sauce

ENTRÉES

ROASTED AMISH CHICKEN BREAST rosemary chicken jus sauce *gf*

SALMON FILLET PROVENCALE fresh tomato, olives, capers, basil *gf*

BEEF CHEEKS braised in red wine and beef jus *gf*

SIDES

GREEN BEANS IN OLIVE OIL garlic, almonds *vg*

BUTTER CRUSHED POTATOES parmigiano reggiano *d,gf*

MINI PASTRIES

TIRAMISU CUPS coffee-soaked lady finger, mascarpone cheese mousse *d,e*

TRIPLE CHOCOLATE MOUSSE crunchy hazelnuts *d,n*

MINI CHEESECAKE BITE berry jam *d*

MINI FRUIT TART vanilla pastry cream *d*

DIAMOND MENU

\$70 PER PERSON

APPETIZERS

ASSORTED COLD CUTS & CHEESES mixed olives, classic condiments *d,gf*

HEARTS OF ROMAINE CAESAR SALAD classic anchovy vinaigrette, croutons, parmigiano reggiano *d,g*

JUMBO SHRIMP COCKTAIL classic condiments, lemon *s,gf*

CHARRED EGGPLANT & TOMATO SALAD greek oregano, basil, molasses *vg,gf*

APULIAN BURRATA & TOMATO SALAD basil, olive oil *d,gf*

ASSORTED BREAD BASKETS with house focaccia *vg*

PASTA

HOUSE SWEET POTATO & GOAT CHEESE FILLED RAVIOLI butter and sage sauce *d*

ENTRÉES

ROASTED AMISH CHICKEN BREAST rosemary chicken jus sauce *gf*

MEDITERRANEAN BRANZINI FILLET herbs, lemon caper sauce *gf*

ANGUS BEEF PETITE FILLET three peppercorn sauce *gf*

SIDES

GREEN BEANS IN OLIVE OIL garlic, almonds *vg,n*

BUTTER CRUSHED POTATOES parmigiano reggiano *d,gf*

ROASTED CAULIFLOWER citrus aioli, chimichurri *vg,gf*

MINI PASTRIES

TIRAMISU CUPS coffee-soaked lady finger, mascarpone cheese mousse *d,e*

TRIPLE CHOCOLATE MOUSSE crunchy hazelnuts *d,n*

MINI CHEESECAKE BITE berry jam *d*

MINI FRUIT TART vanilla pastry cream *d*

ALLURE MENU

\$80 PER PERSON

APPETIZERS

SPICY BIG EYE TUNA TARTARE dill lemon aioli, cherry tomatoes, capers, olives, crostini *gf*

HEARTS OF ROMAINE CAESAR SALAD classic anchovy vinaigrette, croutons, parmigiano reggiano *d,g*

JUMBO SHRIMP COCKTAIL classic condiments, lemon *s,gf*

OYSTERS ON THE HALF SHELL chef's daily selection of oysters, seasonal mignonette *s*

APULIAN BURRATA & TOMATO SALAD basil, olive oil *d,gf*

ASSORTED BREAD BASKETS with house focaccia *vg*

PASTA

HOUSE SWEET POTATO & GOAT CHEESE FILLED RAVIOLI butter and sage sauce *d*

CAVATELLI octopus & calamari, capers, olives, tomato sauce

ENTRÉES

GRILLED YELLOWTAIL TUNA eggplant, tomato salad, black garlic sauce *gf*

MEDITERRANEAN BRANZINI FILLET herbs, lemon caper sauce *gf*

ANGUS BEEF PETITE FILLET three peppercorn sauce *gf*

SIDES

GREEN BEANS IN OLIVE OIL garlic, almonds *vg,n*

BUTTER CRUSHED POTATOES parmigiano reggiano *d,gf*

GRILLED ASPARAGUS lemon crème fraîche & herbs *d,gf*

MINI PASTRIES

TIRAMISU CUPS coffee-soaked lady finger, mascarpone cheese mousse *d,e*

TRIPLE CHOCOLATE MOUSSE crunchy hazelnuts *d,n*

MINI CHEESECAKE BITE berry jam *d*

MINI FRUIT TART vanilla pastry cream *d*