



## GROUP DINING MENUS

### MENU ONE (all menus served with Cast Iron Cornbread)

#### STARTERS (please select one)

Smoked Tomato Bisque | pesto

Baby Gem Salad | brioche garlic croutons, parmesan dressing

Lola Rosa Greens | red onion, orange citrus, endive, sunflower seeds

#### ENTRÉES (please select one)

Tagliatelle Pasta | artichokes, cipollini onions, baby kale, pecorino

Salmon | quinoa, endive, artichokes, meyer lemon

Steak Frites | garlic herb butter

#### DESSERTS (please select one)

Apple Pie | caramel sauce, vanilla bean ice cream

“Snickers” Parfait | salted toffee, chocolate cake, peanut brittle

Sorbet | raspberry, mango or coconut

**\$55.00 PER PERSON**

Price does not include beverages, sales tax and gratuity



## GROUP DINING MENUS

### MENU TWO (all menus served with Cast Iron Cornbread)

#### STARTERS (please select one)

Baby Gem Salad | brioche garlic croutons, parmesan dressing

Grilled Octopus | warm potato salad, paprika aioli

Maryland Crab Cakes | espelette remoulade

#### ENTRÉES (please select one)

Tagliatelle Pasta | artichokes, cipollini onions, baby kale, pecorino

Scallops | shishito, tomatoes, saffron

1/2 Cornish Hen | crispy potatoes, spinach, jus

Beef Tenderloin (6oz) | green beans, charred onion, blue cheese bordelaise

#### DESSERTS (please select one)

Apple Pie | caramel sauce, vanilla bean ice cream

Passion Fruit Panna Cotta | coconut lime sorbet

Red Velvet Cake | candied pecans, cream cheese ice cream

**\$65.00 PER PERSON**

Price does not include beverages, sales tax and gratuity



## GROUP DINING MENUS

### MENU THREE (all menus served with Cast Iron Cornbread)

#### STARTERS (please select one)

Smoked Tomato Bisque | pesto

Lola Rosa Greens | red onion, orange citrus, endive, sunflower seeds

Steak Tartare | egg yolk sauce, country bread

Grilled Octopus | warm potato salad, paprika aioli

Maryland Crab Cakes | espelette remoulade

#### ENTRÉES (please select one)

Tagliatelle Pasta | artichokes, cipollini onions, baby kale, pecorino

Salmon | quinoa, endive, artichokes, meyer lemon

Black Sea Bass | fennel, tomato Pernod sauce

Beef Tenderloin (6oz) | green beans, charred onion, blue cheese bordelaise

Braised Veal Cheeks | baby root vegetables, port wine braising jus

#### DESSERTS (please select one)

Local Cheese

“Snickers” Parfait | salted toffee, chocolate cake, peanut brittle

Passion Fruit Panna Cotta | coconut lime sorbet

Sorbet | raspberry, mango or coconut

**\$70.00 PER PERSON**

Price does not include beverages, sales tax and gratuity