DINNER MENU

$45 per person

Appetizers & Starters

Choose One

Butternut Squash Bisque
Spanish Onion | Garlic | Sage Oil

French Onion Soup
Crostini | Swiss | Provolone

Cranberry & Whipped Feta Dip
Cranberry Sauce | Feta | Cream Cheese | Pistachio | Honey | Baguette

Roasted Beet & Goat Cheese Kale Salad
Avocado | Candied Walnut | Cranberry | Lemon-Garlic Vinaigrette

Caesar Salad
Gem Lettuce | Sourdough Crouton | Parm | Caesar Dressing

Seared Yellowfin Tuna
Wasabi Ponzu Sauce | Pickled Onion

Entrée

Choose One

Poached Seabass
Creamy Herb Nage | Fennel Salad | Tarragon | Chive

Bolognese
Beef | Pork | Red Wine | Whipped Ricotta | Tomato Sauce | Parmesan Cheese

Chicken Pesto Pasta
Farfalle | Basil Pesto | Parm | Chicken Breast

Petit Filet Mignon
Mushroom Risotto | Seasonal Veggies | Bordelaise | Truffle Oil

Bourbon Maple Salmon
Piquillo Pepper Coulis | Seasonal Veggies | Fingerling Potato

24hr Short Rib
Garlic Mashed Potato | Seasonal Veggies | Short Rib Demi Glaze

Dessert

Choose One

Signature Chocolate Mousse
Chocolate Ganache | Whipped Cream | Berries

Apple Tart a la Mode
Vanilla Ice Cream | Caramel | Powdered Sugar