

## Package One

\$75/PERSON

Amuse (Chef's Selection) + 3 Courses

### FIRST COURSE

Roasted Sunchoke Soup  
or Swank Farms Green Salad

### SECOND COURSE

Wood-Fired Free Range Chicken  
or Local Catch of the Day

Served with Two Chef's Selections of  
Vegetables for the Table

### THIRD COURSE

Chocolate Bombe or Lemon Tart

## Package Two

\$95/PERSON

Amuse (Chef's Selection) + 4 Courses

### FIRST COURSE

Roasted Sunchoke Soup  
or Swank Farms Green Salad

### SECOND COURSE

Paccheri "Cacio e Pepe" with Cracked Pepper, Speck,  
Pecorino Sardo

### THIRD COURSE

Wood-Fired Free Range Chicken, Local Catch of the Day  
or Prime Allen Brothers Flat Iron Steak\*

Served with Two Chef's Selections of Vegetables for the Table

### FOURTH COURSE

Chocolate Bombe or Lemon Tart

## Package Three

\$125/person

Amuse (Chef's Selection) + 5 Courses

### FIRST COURSE

Roasted Sunchoke Soup  
or Swank Farms Green Salad

### SECOND COURSE

Paccheri "Cacio e Pepe" with  
Cracked Pepper, Speck,  
Pecorino Sardo

### THIRD COURSE

Grilled Jumbo Shrimp, Parsnips,  
Grapes, Almonds, Nage

### FOURTH COURSE

16 oz. Berkshire Pork Chop\*,  
Local Catch of the Day  
or Prime Allen Brothers Flat Iron Steak\*

Served with Two Chef's Selections of Vegetables for the Table

### FIFTH COURSE

Chocolate Bombe or Lemon Tart

\*Consuming raw oysters, raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

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HOSPITALITY GROUP  
est. 1890

## Package One

\$50/PERSON PER HOUR

inclusive of well spirit selections, prosecco, house red, white & rosé wines, and craft beer

Seared Yellowfin Tuna Skewer with Citrus & Dulce Pepper\*

Prime Steak Tartare on Grilled Bread with Whipped Feta & Artichokes\*

Crostini of Ember-Roasted Stone Fruit & Stracciatella

## Package Two

\$75/PERSON PER HOUR

inclusive of premium spirit selections, champagne, sommelier-curated wines, speciality cocktails, and craft beer

Seared Yellowfin Tuna Skewer with Citrus & Dulce Pepper\*

Prime Steak Tartare on Grilled Bread with Whipped Feta & Artichokes\*

Crostini of Ember-Roasted Stone Fruit & Stracciatella

Wood-Grilled Oysters with Miso, Salsify & Serrano Ham\*

Spoon of Charred Spanish Octopus with Smoked Potato & Tomato Conserva

## Package Three

\$100/PERSON PER HOUR

inclusive of premium spirits plus select top shelf offerings, champagne, sommelier-curated reserve wines, speciality cocktails, and craft beer

Crostini of Ember-Roasted Stone Fruit & Stracciatella

Cold Water Oysters with Hibiscus Mignonette & Lychee Snow\*

Seared Yellowfin Tuna Skewer with Citrus & Dulce Pepper\*

Spoon of Charred Spanish Octopus with Smoked Potato & Tomato Conserva

Prime Steak Tartare on Grilled Bread with Whipped Feta & Artichokes\*

Canapé of Local Fish Crudo, Summer Melon & Speck\*

Wood-Grilled Oysters with Miso, Salsify & Serrano Ham\*

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