

Package One

\$75/PERSON

Amuse (Chef's Selection) + 3 Courses

FIRST COURSE

Sweet Corn Bisque
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

Sweet Corn Bisque
or Swank Farms Green Salad

SECOND COURSE

Paccheri with Wood-Roasted Maitake Mushroom
Ragout & Whipped Ricotta

THIRD COURSE

Wood-Fired Free Range Chicken,
Local Catch of the Day or Prime Bone-in NY Strip*
Served with Two Chef's Selections of Vegetables for the Table

FOURTH COURSE

Chocolate Bombe or Lemon Tart

Package Three

\$120/person

Amuse (Chef's Selection) + 5 Courses

FIRST COURSE

Sweet Corn Bisque
or Swank Farms Green Salad

SECOND COURSE

Paccheri with Wood-Roasted
Maitake Mushroom Ragout
& Whipped Ricotta

THIRD COURSE

Seared New Bedford Sea Scallop
with Chorizo "Paella" & Saffron

FOURTH COURSE

Roasted Jurgielewicz Duck Breast,
Local Catch of the Day
or Prime Bone-in NY Strip*

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.

MANAGED BY  LESSING'S
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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