

FORMAL MENU

Passed Appetizers

Choose 2

Maine Crab Rolls

Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit,
Wrapped in Rice Paper and Basil Mint Vinaigrette

Ahi Tuna Poke

Avocado, Ginger, Bell Peppers, Scallions, Shitake Mushrooms, Wontons and Soy-Ginger Vinaigrette

Blackened Chicken Rolls

Sweet Corn, Black Beans, Poblano Peppers, Fiscalini Cheddar and Chipotle Glaze

Wild Mushroom Risotto Arancini

Laura Chenel Goat Cheese, Truffle Oil

First Course

Choose 1

Porcini Mushroom Soup

Asparagus Salad

Arugula, Cherry Tomatoes, Crispy Onions, Manchego Cheese & Honey Mustard Vinaigrette

Thai Marinated Rock Shrimp

Sweet Mango, Avocado, Pickled Ramps, Citrus-Mint Vinaigrette

Heirloom Tomatoes & Watermelon Salad

(Summer Item)

Mizuna, Basil leaves, Mozzarella Cheese, Aged Balsamic & Garlic Chips

Main Course

Choose 2

Braised New Zealand Lamb Shank

Mashed Potatoes, Sautéed Garlic Spinach's & Mint Remoulade

Organic Fried Chicken

Mashed Potatoes, Sautéed Garlic Spinach, Cheddar-Jalapeño Cornbread & Home-Style Gravy

Duroc Pork Chop

Sweet Potato Risotto, Braised Red Cabbage, Apple Compote & Grape Rosemary Port Reduction

Day Boat Scallops

Purple Cauliflower Puree, Sautéed Corn-Poblano Peppers, Mushrooms, Bacon & Citrus Cilantro Oil

Zinfandel Braised Short Ribs

Truffle Mashed Potatoes, Sautéed Asparagus and Zinfandel Glaze

Dessert

Choose 1

Tiramisu

Cognac, Market Blended Espresso Mascarpone Cheese

Flourless Molten Chocolate Cake

Mascarpone Whipped Cream

\$110 per person plus tax & 20% gratuity