



Plated Meal

First Courses

Baby Romaine Caesar + Lemon-Garlic Dressing

Toasted Parmesan Breadcrumb

Harvest Salad + Fig-Balsamic Vinaigrette

Cucumber | Grape Tomato | Shaved Baby Carrot

Field Greens + Rosemary Vinaigrette

Local Goat Cheese | Strawberry | Sunflower Seed

Wild Arugula + Champagne Vinaigrette

Honey Roasted Peaches | Pecorino | Crispy Quinoa

Second Courses

Thyme Roasted Amish Chicken

Lemon Rosemary Jus

Miso Glazed Faroe Island Salmon

Mustard Cream Sauce

Citrus Marinated Mediterranean Branzino

Champagne Beurre Blanc

Filet Mignon

Cabernet Bordelaise

Chianti Braised Short Ribs + \$\$

Fig Balsamic Reduction | Crispy Onion

Includes

Seasonal Market Vegetables

Twice Cooked Yukon Fingerling Potatoes

Roasted Garlic Oil | Thyme

Vegetarian Entrées (Silent Option)

Grilled Eggplant (GF)

Whipped Ricotta | Sunflower Seed Pesto | Smoked Tomato Sauce

Cauliflower Steak (Vegan | GF)

Sautéed Spinach | Black Lentil | Moroccan Spiced Cashew Pesto

