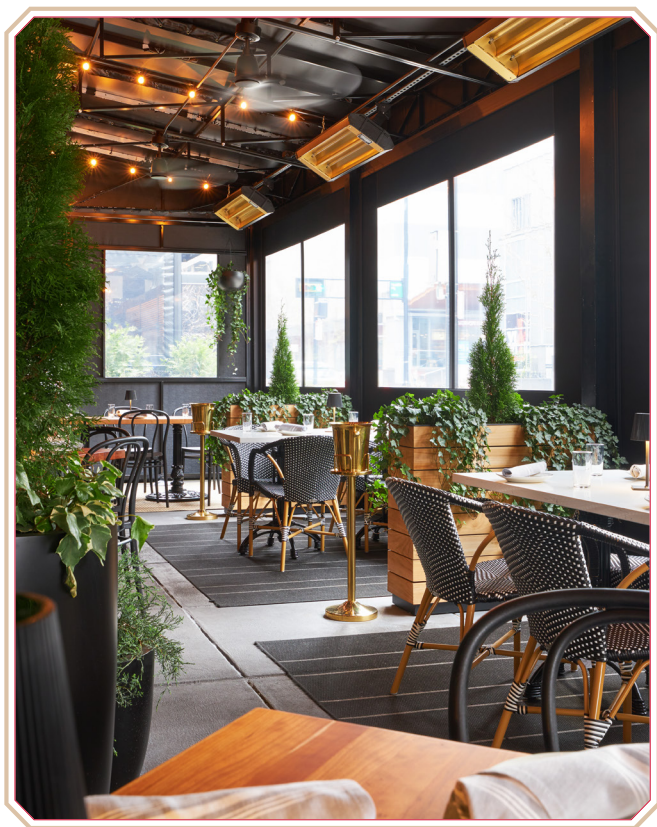




premium event menu
\$95 PER PERSON

starters

FOR THE TABLE

TUNA TARTARE

lemon, chili, pickled cucumber
atop crispy sushi rice

ARANCINI

fried risotto croquettes, mortadella, red sauce

**MOROCCAN ROASTED
EGGPLANT**

roasted garlic tahini, harissa oil, herbs,
grilled Allez Bakery sourdough

SOUP & SALAD

choose one

MUSHROOM BISQUE “PALOMINO” torn bread croutons, creme fraiche, sherry

GREEN SALAD green lettuces, radish, herbs, sherry vinaigrette



ENTREES

choose one

SCALLOPS GRENOBLOISE brown butter, lemon, caper, haricot verts, butternut puree, house crouton

CHAR-GRILLED CHICKEN crispy fingerling potatoes, peppadew peppers,
castelvetro olives, capers, parsley, meyer lemon butter

STEAK FRITES filet mignon (8oz), cognac au poivre sauce, french fries, béarnaise aioli

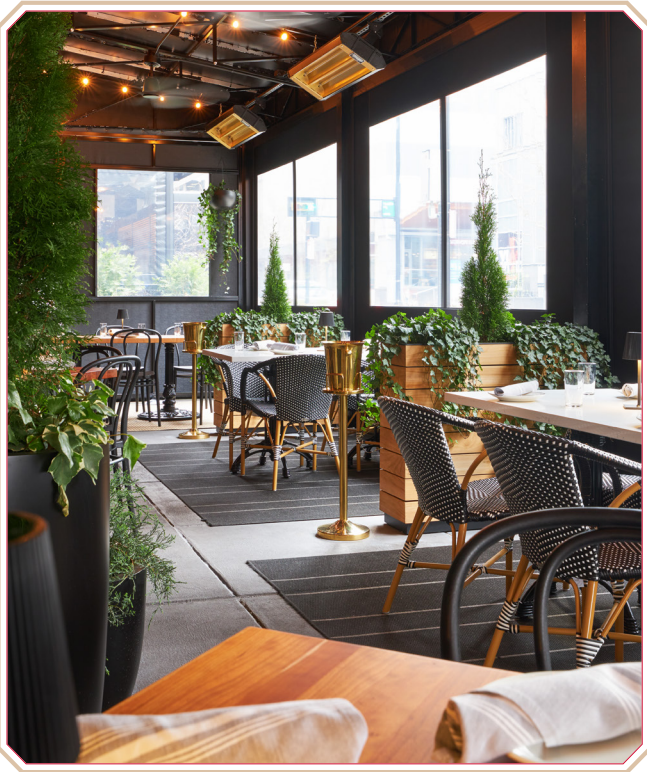
ROASTED TOMATO CANNELLONI roast garlic tomato sauce, swiss chard, ricotta



SIDES *for the table*

MAC & CHEESE

CREAMED SWISS CHARD



family style menu
\$65 PER PERSON

starters

BREAD & 3 BUTTERS

shallot compound butter, cacio e pepe butter,
grass-fed Irish butter, Blue Oven baguette

ARANCINI

fried risotto croquettes, mortadella, red sauce

**FRENCH
ONION DIP**

gaufrette potato chips

SALAD

ITALIAN CHOPPED italian lettuce mix, aged provolone, pickled pepper, chickpea,
castelveltrano olive, blistered tomato, red onion, crispy prosciutto, red wine vinaigrette

GREEN SALAD green lettuces, radish, herbs, sherry vinaigrette



ENTREES

PESTO CRESTE DI GALLO

almond basil pesto, parmigiano-reggiano, fresh herbs

BONE-IN PORK CHOP

tomato-rosemary agrodolce, squash and kale

SCALLOPS GRENOBLOISE

brown butter, lemon, caper, haricot vert, butternut puree, house crouton

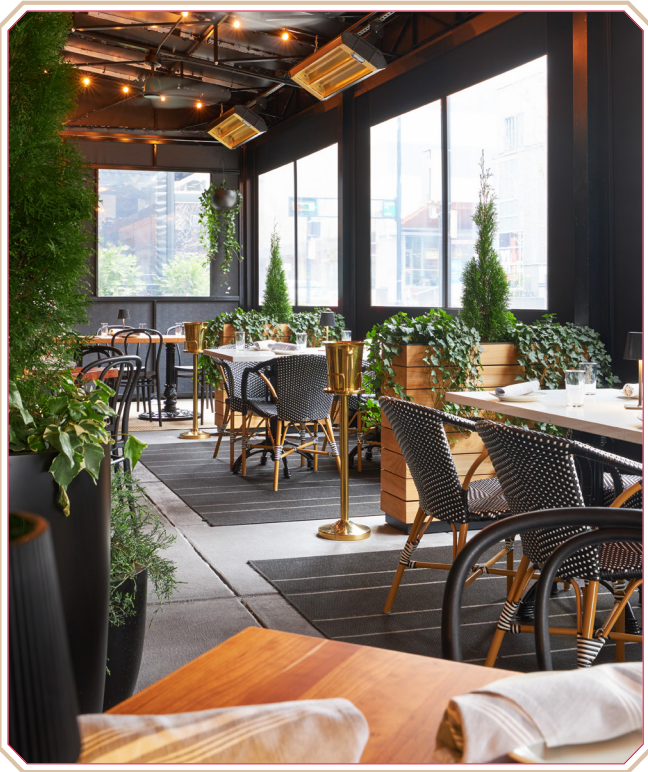
BONE-IN NY STRIP

Eckerlin Meats Prime 24oz strip served with tarragon chimichurri and bordelaise



SIDE

MAC & CHEESE



lunch event menu
\$48 PER PERSON

starters

FOR THE TABLE

BREAD & 3 BUTTERS

shallot compound butter, cacio e pepe butter,
grass-fed Irish butter, Blue Oven baguette

ARANCINI

fried risotto croquettes, mortadella, red sauce

**FRENCH
ONION DIP**

gaufrette potato chips



ENTREES

for the table

SEARED YELLOWFIN NICOISE SALAD

fingerling potato, soft boiled egg, haricot vert, cured moroccan olive,
blistered tomato, gem lettuce, whole grain dijon vinaigrette

PESTO CRESTE DI GALLO

almond basil pesto, parmigiano-reggiano, fresh herbs

CHAR-GRILLED CHICKEN

crispy fingerling potatoes, peppadew peppers, castelvetrano olives,
capers, parsley, meyer lemon butter



SIDES *for the table*

FRENCH FRIES

HARICOT VERT

reception menu

\$48 PER PERSON

FOOD DISPLAY REFRESHED FOR 90 MINUTES

TUNA TARTARE

lemon, chili, pickled cucumber
atop crispy sushi rice

**MOROCCAN ROASTED
EGGPLANT**

roasted garlic tahini, harissa oil, herbs,
grilled Allez Bakery sourdough

BURRATA & PEACHES

roasted heirloom tomatoes, peaches,
prosciutto, pistachio, basil, aged balsamic,
grilled Allez Bakery sourdough

ARANCINI

fried risotto croquettes, mortadella, red sauce

FRENCH ONION DIP

gaufrette potato chips

