



MENU

FIRST COURSE

Shrimp Cocktail

Lemon, Cocktail Sauce

— or —

Steak Tartare

Cornichon, Caper, Anchovy, Quail Egg, Toast

— or —

Lisa's Salad

Feta, Oregano, Chickpea, Cucumber

MAIN COURSE

Tenderloin

Chimichurri, Broccolini, Creamy Potato

— or —

King Salmon

Cauliflower, Charred Peppers, Hazelnut

— or —

Canestri A La Vodka

Parmigiano-Reggiano, Tomato, Calabrian Chili, Garlic

DESSERT

Coconut Cream Pie

Vanilla Bean, Toasted Coconut, White Chocolate

— or —

Chocolate Cake

64% Chocolate, Cocoa Nib

BEVERAGE

Coffee or Tea

—
Wine Served with Dinner

*Vegetarian, Vegan and Gluten-Sensitive options available upon request
Menu may be seasonally updated*



MENU

HORS D'OEUVRES

Wagyu Sliders

Gruyere, Crispy Onions, Horseradish Aioli and Beef au Jus

Tuna Sashimi

Crispy Rice Cake, Avocado-Wasabi Puree, Ginger, Chili and Ponzu

Wild Mushroom Arancini

Crispy Truffled Risotto Ball, Double Cream Brie,
Roasted Garlic Aioli and Aged Balsamic

FIRST COURSE

Local Greens

Carrots, Beets, Radish, Avocado, Edamame,
Cucumber, Cashew, Sesame-Ginger Dressing

MAIN COURSE

Cornish Hen "Adobo"

Garlic Fried Rice, Papaya Slaw,
Banana Ketchup, Cilantro

or

Mushroom Bolognese

Rigatoni, Pine Nut 'parmesan' and House-Made Bomba

or

Organic Irish Salmon

Corn Puree, Mussels, Fogo Island Shrimp, Succotash, Prosciutto

or

Braised Shortrib

Smokey Fries, Mushroom Ketchup, Cippolini Onions,
Truffled Watercress Salad, Red Wine Jus

DESSERT

Cheesecake

Honey Graham, Citrus, Honeydew

or

Cookie and Cream

Chef's Chocolate Chip Cookie Served Warm with Vanilla Bean Ice Cream

or

Fresh Fruit and House Made Sorbet

BEVERAGE

Coffee or Tea

Wine Served with Dinner

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