



MENU

BREAD

Cheddar Biscuits, Milk Bread, Butter, Feta, Asiago Spread

FIRST COURSE

Shrimp Cocktail

Lemon, Cocktail Sauce

or

Beef Tartare

Cornichon, Caper, Anchovy, Quail Egg, Toast

or

Lisa's Salad

Feta, Oregano, Chickpea, Cucumber

MAIN COURSE

Braised Short-Rib

Chimichurri, Broccolini, Creamy Potato

or

King Salmon

Roasted Squash, Voudavan, Cashew, Watercress

or

Canestri A La Vodka

Parmigiano-Reggiano, Tomato, Calabrian Chili, Garlic

DESSERT

Tiramisu

Marsala, Ladyfingers, Espresso, Mascarpone

or

Madagascar Vanilla Crème Brulé

Seasonal Berries

BEVERAGE

Coffee or Tea

Wine Served with Dinner

Vegetarian, Vegan and Gluten-Sensitive options available upon request

Menu may be seasonally updated