



# 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

### Tandoori Chicken Supreme

Eggplant Rice, Mint Chutney Yogurt, Cashews

or

### Mushroom Bolognese

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

or

### Organic Irish Salmon

Cauliflower, Brown Butter, Rye Berries, Grapes, Celery

or

### Braised Shortrib

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

## DESSERT

### Apple Custard Tart

Granny Smith Apple, Spiced Vanilla Custard

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*

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