

DINNER

(served buffet or family style) \$60/ pp

Price Includes **choice of 2 Proteins, 2 Sauces, 1 Salad, 3 Sides, 1 Bread**

additional protein \$15/pp, additional side \$8/pp, bread/salad \$5/pp, sauce \$2/pp

Add 2 appetizers \$15/pp

Add a Pasta or Parisian Gnocchi \$10/pp

Add Dessert \$10/pp

Protein:

Roasted Garlic Chicken

*Harissa yogurt Leg of Lamb (MR)

*Herb Crusted Pork Loin (M)

*Beer Brined Prime Rib (MR) +\$15/pp

Smoked Beef Chuck

*Caper Dusted Tuna (MR) +\$15/pp

Lemon Pepper Shrimp

Sauces:

Bourbon Hot Sauce, Cilantro Yogurt, White BBQ, Red Wine Demi,

Beer Cheese, Fine Herbs Nage, Banana Guacamole, Artichoke

Fondue, Arugula Pesto

DINNER

Salads:

Spring Mix, Cherry Tomatoes, Cucumber,

Everything Spice Vinaigrette

Romaine, Aged Gouda, Crisp Sourdough, Watermelon Radish,

*Lemongrass Caesar

Bread:

Black Pepper Biscuits

Sourdough Focaccia

Whipped Herb Butter

Sides:

Field Pea Ratatouille

Roasted Local Oyster Mushrooms, Garlic Confit, Parmesan

Olive Oil Braised Collard Greens, Onion, Cider Vinegar

Broccoli, Lemon, Marinated Onions, Goat Cheese

Summer Squash, Herb Bread Crumbs, Jalapeno Salsa

New Potatoes, Brown Butter, Rosemary, Smoked Paprika

DESSERT

Assorted Cookies

Caramelized Banana Pudding, Nilla Wafers

Krispy Cream Panna Cotta,

Cinnamon Cake, Carrot Icing, Streusel

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HORS D'OEUVRES

*choice of 6 \$45 choice of 8 \$60

Pimento Cheese Sausage Bites

Open Faced Tamales, Lamb, Lime Crema, Hot Sauce

*Smoked Salmon Salad, Cucumber, Bagel Crumble

Ranch Dusted Crudité, Black bean hummus, Cilantro Yogurt

Bearnaise Deviled Eggs, Breadcrumbs

Gougeres, Goat Cheese, Shallots, Red Wine Glaze

Crab Dip, Sourdough Focaccia, Candied Lemon Coulis

Pickled Shrimp, Fennel, Butter Lettuce, Alabama White Sauce

*Smoked Beef Wellington, Pastry Cups, Mushroom Duxelles,
Fine Herbs Nage

Confit Pork Belly, Almonds, Banana Guacamole

Black Pepper Biscuit, Andouille Sausage, Artichoke Relish,
Garlic Oil

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TASTING MENU

*Sample Menu, Starting at 5 Courses Starting at \$150/pp

1ST

Crab Profiterole, Artichoke Fondue

2ND

Baby Greens, Fennel, Chickpeas, Herbs, Bagel Crumble, Vinaigrette

3RD

Avocado, Silky Masa, Pickled Celery, Chili Crisp

4TH

*Salmon Tartare, Cucumber, *Egg Yolk,
Warm Scallion Cream Cheese

5TH

*Seared Scallops, Refried Field Peas, Radish Salad,
Caviar Parsnip Puree

TASTING MENU

6TH

*Lamb Loin, Roasted Carrots, Butter Braised New Potatoes,
Pork Belly, Onion Jus

7TH

Krispy Cream Panna Cotta, Chocolate, Sour Apple Jam, Almonds

PASTA BAR

Lunch \$25/ Dinner \$35

Served with choice of 2 proteins,

Pasta and Parisian Gnocchi

Chicken, Duck, Lamb, Pork Belly, Shrimp, Smoked Beef

Puttanesca, Creamed Spinach Sauce, Roasted Garlic Oil

Mushrooms, Asparagus, Broccoli, Smoked Onion,

Squash, Peppers, Parmesan

Sourdough Focaccia

Spring Mix Salad, Hearts of Palm, Cherry Tomatoes,

Cucumber, Everything Spice Vinaigrette

TACO BAR

Lunch \$25/ Dinner \$35

Choose 2 proteins(each additional \$5 pp) (Premium add \$3 pp)

Chorizo, Ground Beef, Pork Belly, Beef Tongue, Chicken, Shrimp

Duck +\$3, Mahi +\$3

Served with all of the following

Pineapple Salsa, Hot Sauce, Tomato Salsa, Avocado Crema

Lettuce, Radish, Cilantro, Red Onion, Limes, Olives,

Pickled Jalapenos, Queso Fresco

Tortillas

Chips

Black Bean Salad

PASTA BAR

Lunch \$25/ Dinner \$35

Served with choice of 2 proteins,

Pasta and Parisian Gnocchi

Chicken, Duck, Lamb, Pork Belly, Shrimp, Smoked Beef

Puttanesca, Creamed Spinach Sauce, Roasted Garlic Oil

Mushrooms, Asparagus, Broccoli, Smoked Onion,

Squash, Peppers, Parmesan

Sourdough Focaccia

Spring Mix Salad, Hearts of Palm, Cherry Tomatoes,

Cucumber, Everything Spice Vinaigrette

POTATO BAR

Lunch \$20/ Dinner \$25

Add protein: \$5 pp each

served with all of the following

Scallions, Bacon, Cheese Blend, Broccoli, Squash,
Crispy Chickpeas, Dried Goat Cheese

Herb Butter, Sour Cream, Hot Sauce

Spring Mix Salad, Hearts of Palm, Cherry Tomatoes,
Cucumber, Everything Spice Vinaigrette