

Private Event Menus

Dinner Options

Three Course Sit Down \$55 per person

to start ... (choice of)

Frisee & Endive **Salad**, Beets Three Ways, Goat Cheese "Carpaccio", Walnut Oil
Satur Farms **Baby Lettuces**, Honey Mustard, Warm Gougeres, Local Radish
"Baked Potato", Crème Fraîche **Agnolotti**, Potato Brown Butter, Pancetta, Truffle Essence

to follow ... (choice of)

Creekstone Ranch **Flatiron Steak**, Two Fat Potatoes, Oxtail Glaze, Shallot Marmelade
Bell & Evans **Chicken** Under a Brick, Smashed Potatoes, Broccoli Rabe, Pan Drippings
Suzuki Sea **Bass**, Parsnip-Black Butter Puree, Ginger-Shitake Broth, Tarragon

to finish ... (served family style)

Honey Crisp **Apple Pie**, Brown Sugar Crust, Thyme Ice Cream
Coffee **Crème Brulee**, Orange Blossom Sweet Cream
Pumpkin **Cheesecake**, Graham Cracker Pecan Crust, Maple Whipped Cream

Four Course Sit Down \$68 per person

to start ... (choice of)

Frisee & Endive **Salad**, Beets Three Ways, Goat Cheese "Carpaccio", Walnut Oil
Satur Farms **Baby Lettuces**, Honey Mustard, Warm Gougeres, Local Radish
"Baked Potato", Crème Fraîche **Agnolotti**, Potato Brown Butter, Pancetta, Truffle Essence

to follow ... (choice of)

Creekstone Ranch **NY Strip Steak**, Two Fat Potatoes, Oxtail Glaze, Shallot Marmelade
Bacon Crusted Hampshire **Pork Chop**, Maple Whipped Sweet Potatoes, Pickled Pequin
Stonington CT **Scallops**, Romanesco, Capers, Raisin, Crushed Hazelnut

to continue ...

Marcelli's Artisanal **Cheese**

to finish ... (served family style)

Honey Crisp **Apple Pie**, Brown Sugar Crust, Thyme Ice Cream
Coffee **Crème Brulee**, Orange Blossom Sweet Cream
Pumpkin **Cheesecake**, Graham Cracker Pecan Crust, Maple Whipped Cream

Private Event Menus

Four Course Sit Down \$95 per person

to start ... (choice of)

Frisee & Endive **Salad**, Beets Three Ways, Goat Cheese "Carpaccio", Walnut Oil
Kona **Kampachi** Tartare, Avocado, Sechuan Buttons, Toasted Pinenuts
"Baked Potato", Crème Fraîche **Agnolotti**, Potato Brown Butter, Pancetta, Alba Truffle
Acorn Squash **Ravioli**, Brown Butter Sage Emulsion, Dayboat Maine **Lobster**

to follow ... (choice of)

Black Pearl **Salmon**, Brussels Sprouts, Bacon Gnocchi, Lobster-Soubise Emulsion
Long Island Crescent **Duck**, Butternut Squash, Port Soaked Prunes, Foie Gras Bordelaise
Creekstone Ranch **Dry Aged Ribeye**, Two Fat Potatoes, Oxtail Glaze, Shallot Marmalade
Red Wine Braised **Short Ribs**, Roasted Garlic Potato Puree, Baby Brussels Sprouts

to continue ...

Marcelli's Artisanal **Cheese**

to finish ... (served family style)

Honey Crisp Apple **Pie**, Brown Sugar Crust, Thyme Ice Cream
Coffee **Crème Brulee**, Orange Blossom Sweet Cream
Pumpkin **Cheesecake**, Graham Cracker Pecan Crust, Maple Whipped Cream
Lady Ashton's Chocolate **Cake**

Steakhouse Sit Down Dinner \$145 per person (served family style)

to start ...

Caesar Salad, Parmigiano Reggiano, Warm Gougeres, North Country Bacon
Kona **Kampachi** Tartare, Avocado, Sechuan Buttons, Toasted Pinenuts
"Baked Potato", Crème Fraîche **Agnolotti**, Potato Brown Butter, Pancetta, Truffle

to follow ...

21 Day Wet Aged **NY Strip**
28 Day Dry Aged **Porterhouse**
Prime **Flatiron**
Served with Country Style **Home Fries**, Cumin Glazed **Carrots**, Charred **Garlic**, Red
Wine Braised **Mushrooms**

to finish ...

Honey Crisp Apple **Pie**, Brown Sugar Crust, Thyme Ice Cream
Pumpkin **Cheesecake**, Graham Cracker Pecan Crust, Maple Whipped Cream
Lady Ashton's Chocolate **Cake**