

Option #1, 3 Course Sit-down \$80.00 Per Person

Please Select for your menu 1 Appetizer, 2 Entrées, 3 Sides & 1 Dessert

Arugula / Fennel / Pecorino / Lemon Olive-Oil

or

Wild Mushroom Risotto / Garlic-Sage

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Seared Scottish Salmon / Tarragon Mustard / Hollandaise Gribiche

or

Branzino / Lemon-Caper Brown Butter

or

Roasted Organic Farm Raised **Chicken** / Lemon-Rosemary Stuffing / Chicken Jus

Sides: Sautéed Spinach, Grilled Asparagus, Gnocchi / Tomato Compote,

Roasted Fingerling Potatoes or Mashed Potatoes

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Ricotta Cheesecake / Meyer Lemon Sorbet

or

"Rocky Road" **Chocolate Praline Cake** / Coffee Ice Cream

Option #2, 3 Course Sit-down \$95.00 Per Person

Please Select for your menu 2 Appetizers, 2 Entrées, 3 Sides & 2 Desserts

Chopped **Vegetable Salad** / Feta / Oregano Vinaigrette

or

Spice Crusted **Yellowfin Tuna** / Red Beet Tartare / Harissa Aioli

or

Grilled Octopus / Chickpea Salad / Mache

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Grilled **Swordfish** / Spicy Puy Lentils

or

Maine **Sea Scallops** / Endive Marmalade

or

Certified Angus Sirloin / Maytag Blue-Cheese

Sides: Grilled Asparagus, Sautéed Spinach, Haricots Verts, Wild Mushrooms,

Gnocchi / Tomato Compote, Roasted Fingerling Potatoes or Mashed Potatoes

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Toffee Pudding / Kumquat Confit / Orange Sorbet

or

"Rocky Road" **Chocolate Praline Cake** / Coffee Ice Cream

or

Ricotta Cheesecake / Meyer Lemon Sorbet

Option #3, 3 Course Sit-down \$125.00 Per Person

Please Select for your menu 2 Appetizers, 2 Entrées, 4 Sides & 2 Desserts

Tuna Tartare / Avocado / Soy-Lime Dressing

or

Crispy Octopus / Chickpea Salad / Mache

or

Endive Salad / Watercress / Fourme d'Ambert / Apples / Walnuts / Mustard Vinaigrette

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Alaskan Black Cod / Acacia Honey Reduction

or

Parmesan Crusted **Icelandic Halibut** / Truffle Mushroom Jus

or

8 oz. **Filet Mignon** / Béarnaise Sauce

Sides: Grilled Asparagus, Sautéed Spinach, Haricots Verts, Wild Mushrooms,

Gnocchi / Tomato Compote, Roasted Fingerling Potatoes or Mashed Potatoes

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Toffee Pudding/ Kumquat Confit / Orange Sorbet

or

"Rocky Road" **Chocolate Praline Cake** / Coffee Ice Cream

or

Ricotta Cheesecake / Meyer Lemon Sorbet

Option #4, 5 Course Tasting Menu \$170.00 Per Person, for groups of 20 pp or

less

Amuse

Smoked **Tuna** Rilette

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Raw Hamachi / Chive Blossoms / Soy-Citrus

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Seasonal Risotto / **Diver Scallops**

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Alaskan Black Cod / Pea Leaves / Baby Carrots

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Bacon Wrapped **Tuna** Loin / Seared Foie Gras / Ginger-Ketchup

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Ricotta Cheesecake / Meyer Lemon Sorbet