

# THREE COURSE PLATED AND SERVED DINNER

## SALADS (select one)

- Chopped Farmers Market Salad**, Shaved Parmesan, Balsamic Vinaigrette
- Wedge Salad**, Heirloom Tomatoes, Shropshire Blue Cheese, Avocado, Croutons, Lime-Yogurt Vinaigrette
- Baby Arugula**, Crispy Pancetta, Dried Sweet Cherries, Goat Cheese, Grilled Asparagus
- Bibb Lettuce Salad**, Lady Apples, Brie, Caramelized Walnuts, Aged Cider Vinaigrette
- Roasted Beet Salad**, Berries, Goat Cheese, Toasted Hazelnuts, Mizuna Greens, Citrus Vinaigrette
- Haricot Vert Salad**, Tomato Confit, Crumbled Sonoma Goat Cheese, Basil Vinaigrette
- Caesar Salad**, Rustic Croutons, Aged Parmesan, Garlic Dressing

## HOUSEMADE ASSORTED BREADS AND LAVOSH, Sweet Cream Butter

## ENTREES (select one)

**AIR** - \$75.00++ per person

- Pan Roasted Chicken**, Potato Puree, Sautéed Swiss Chard, Rosemary Au Jus
- Herb Grilled Chicken**, Sea Salt Potatoes, Pea Purée, Roasted Wild Mushrooms
- Roasted Chicken** with Braised Thigh, Dumplings, Wild Mushrooms, Brussels Sprouts, Au Jus

**LAND** - \$85.00++ per person

- Roasted New York Steak**, Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes
- Slow Braised Boneless Short Rib**, Creamy Polenta, Grilled Asparagus, Port Wine Reduction
- Grilled Filet Mignon**, Blistered Tomatoes, Potato-Leek Terrine, Sautéed Spinach

**SEA** - \$85.00++ per person

- Miso & Honey Glazed Black Cod**, Peruvian Purple Potato Puree, Baby Bok Choy, Crisp Lotus Root
- Roasted Sea Bass**, Basil Crust, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon
- Pistachio Crusted Wild Alaska Salmon**, Wild Black Rice, Wilted Endives, Lemon and Parsley Sauce

**LAND AND SEA** - \$90.00++ per person

- Grilled Filet Mignon and Shrimp "Scampi" Style**, Potato Puree, Garlic Spinach, Peppercorn Demi-Glace
- Aged New York Steak and Potato-crusting Salmon**, Creamy Polenta, Oven-dried Tomatoes, Salsa Verde
- Wild Striped Bass and Grilled Filet Mignon**, Handmade Gnocchi, Roasted Heirloom Tomatoes, Herb Nage, Fennel

**SPLIT ENTRÉE** (choice of two, select from air, land, or sea)

- additional \$10.00++ per person

(requires guaranteed number of each entrée selection)



## VEGETARIAN ENTREES (vegan upon request) (select one)

- Ricotta Quinoa Cake**, Spinach, Tomato Fennel Fondue, Roasted Seasonal Vegetables
- Crisp Eggplant Panisse**, Baby Root Vegetables, Romesco Sauce

## DESSERTS (select one)

- Cake**
- Chocolate Layer Cake**, Port Reduction, Sour Cherries
- Vanilla White Chocolate Cake**, Berries, Whipped Cream, Spun Sugar
- Apple**, Vanilla Mousse, Apple Bourbon Filling
- Apple Fennel Tarte Tatin**, Black Pepper-Vanilla Bean Gelato
- Banana Crème Brulee**, Puff Pastry Crust, Crème Brulee Custard, Bananas, Sweet Whipped Cream
- Vanilla Cheesecake**, Strawberry Fields Meringue, Micro Sorrel
- Raspberry Macaron**, Light Lemon Cream, Crème Fraiche, Sorbet
- Caramel Garden**, Caramel Cream, Raspberry, Coffee Soil, Sweet Barley
- Caramel Chocolate "Affogato"**, Almond Sponge Cake, Caramel Bavarian Cream, Chocolate Glaze, Coffee Gelato, Coffee Tuile

## BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Hot Tea



Meetings & Events

# FOUR COURSE FALL & WINTER SIGNATURE MENU



## AMUSE BOUCHE (select one)

**Beet Paccheri**, Herbed Sonoma Goat Cheese, Chive Foam

Winter Vegetable Arancini, Sicilian Farro, Risotto, Kaboucha Squash, Parmigiano Reggiano

**72 Hour Beef Short Rib**, Caramelized Onion, Lardons, Blue Cheese Mousse

**Banh Mi Tartine**, Foie Gras Torchon, Brioche, Shaved Radish, Pickled Carrot, Cilantro, Jalapeno, Blackberry & Lemongrass Gastrique



## SOUPS AND SALADS (select one)

**Bloomsdale Spinach Salad**, Fennel, Brussels Sprouts, Endive, Bacon, Meyer Lemon Vinaigrette

**Winter Green Salad**, Mixed Greens, Meringue Pecans, Grapefruit, Gorgonzola, Chives, Dijon Vinaigrette

**Shellfish Fideos**, Black Mussels, Littleneck Clams, Cockles, Palacios Chorizo, Piquillo Peppers

**Celeriac Soup**, Brussels Sprouts, Pancetta

**Butternut Squash Soup**, Citrus, Chile Toasted Pepitas



## ENTREES (select one)

**Mary's Free Range Chicken**, Duck Fat Roasted Potatoes, Rainbow Chard, Crisp Skin Chip, Winter Vegetables, Chicken Jus

\$85.00++ per person

**Sea Bream**, Salsify Puree, Herbed Sunchokes, Lobster Nage

\$90.00++ per person

**New York Strip with Butter Poached Lobster**, Potato Pave, Asparagus,

Cabernet Demi- glace, Tarragon Butter

\$100.00++ per person

## Vegetarian Entrée Options (select one)

**Ricotta Malfatti**, Wild Mushrooms, Brown Butter, Sage, Pecorino Cheese

**Winter Vegetable Risotto**, Baby Arugula, Herbs, Tomato and Fennel Confit

**Winter Vegetable Terrine**, Roasted Tomato and Leek Fondue

## DESSERTS (select one)

**Winter Wonderland, Peppermint White Chocolate Mousse**, Coffee Soil, Sugar Snow Covered Branch, Candied Cherries

**Café de Olla Bomba**, Spiced Flourless Chocolate Cake, Chocolate Ganache, Raspberry Compote, Fresh Berries, Canela, Raspberry Meringue

**Chocolate Mousse Log**, Hazelnut Praline Mousse, Almond Sponge Cake, Raspberry Sauce, Candied Hazelnuts

**Orange Panna Cotta**, Sugar Cookie, Confit Sliced Orange, Pistachio, Citrus Tuille



## BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Hot Tea



Meetings & Events

# FOUR COURSE SPRING & SUMMER SIGNATURE MENU



## AMUSE BOUCHE (select one)

**Norwegian Smoked Salmon**, Lemon Buckwheat Blini, Salmon Roe, Chive, Fennel

**Brentwood Sweet Corn Madeleines**, Crème Fraiche, Caviar

**Parsnip and Wild Mushroom Tart**, Micro Sorrel

**New Zealand Lamb Loin**, Belgian Endive, Toasted Walnuts, Roquefort, Crostini

**Filet Mignon Tartare**, Grain Mustard, Red Onion, Parsley, Potato Crisp

## SOUPS AND SALADS (select one)

**Vichyssoise**, Potato Leek Soup, Fried Leeks, Potato Crisp

**Golden Tomato Gazpacho**, Sourdough Croutons, Spring Onions, Feta

**Jumbo Sea Scallops**, Sweet Pea Puree, Summer Corn Succotash, Parsley Drizzle, Pancetta Crumbles

**Vietnamese Summer Salad**, Vermicelli Noodles, Jumbo Coconut Prawns, Carrots, Cucumber, Bean Sprouts, Mint, Thai Basil, Sriracha Peanut Dressing

## ENTREES (select one)

**Mary's Free Range Chicken Breast**, Artichokes Provençal, Tomato, Olives, Capers, Garlic, Onions, White Asparagus  
\$85.00++ per person

**Branzino**, Potato Crust, English Pea Puree, Haricot Vert, Béchamel, Red Pepper Gastrique  
\$90.00++ per person

**Dry Aged Filet Mignon and Diver Scallops**, Wild Mushroom Ragout, Thumbelina Carrots, Roasted Romanesco, Marchand de Vin  
\$100.00++ per person

## Vegetarian Entrée Options (select one)

**Spinach and Ricotta Malfatti**, Wild Mushrooms, Parsley, Lemon Gremolata  
**Roasted Spring Vegetable Risotto**, Freshly Roasted Sugar Snap Peas, Fava Beans, Asparagus, Parmigiana Reggiano, Ricotta-stuffed Squash Blossoms (vegan upon request)

## DESSERTS (select one)

**Milli Feuille**, Puff Pastry, Vanilla Pastry Cream, Summer Berries, Caramel Sauce

**Pistachio Genoise**, Cherry Gelee, Vanilla Bean Mousse, Cornflake Sable

**Summer Wonderland**, Strawberry, White Chocolate Cremeux, Strawberry Gel

**Blackberry Sponge Cake**, White Chocolate Coconut Cremeux, Mirror Glaze, Macaron, Meringue

**Honey Mascarpone Mousse**, Chocolate Cake, Apricot

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Coffee, Decaffeinated Coffee, Assorted Hot Tea



Meetings & Events