

FIRST COURSE, CHOICE OF

NIA SALAD

MIXED GREENS, GOAT CHEESE, DATES,
AVOCADO, PEPPERS, SPICED ALMONDS,
CHAMPAGNE VINAIGRETTE, CRISP PITA

ARUGULA SALAD

PANKO ENCRUSTED GOAT CHEESE,
BALSAMIC GLAZE

SECOND COURSE

CEVICHE

SCALLOPS, SHRIMP, ALASKAN HALIBUT,
NOVA SCOTIAN CAVIAR

ARTISANAL MEATS

BUTIFARRA, SERRANO, FUET

THIRD COURSE, CHOICE OF

BACON WRAPPED DATES

RED PEPPER BUTTER SAUCE

ARTISANAL CHEESES

MANCHEGO, GRANA PADANA, VALDEON BLUE

FOURTH COURSE, CHOICE OF

CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS,
HORSERADISH CREAM, PITA

SPINACH CIGARS

CUCUMBER, GARLIC, DILL YOGURT SAUCE

EGGPLANT INVOLTINI

FARM FRESH RICOTTA, CRUSHED TOMATOES

WILD MUSHROOMS

OYSTER, CRIMINI, SHITAKE,
TRUFFLE OIL, CHILES

ESCAROLE & CANNELLINI BEANS

GARLIC, OLIVE OIL, CHILES

GRILLED ASPARAGUS

BLUE CHEESE, TOMATO-BASIL RELISH,
CRISP BACON

FIFTH COURSE, CHOICE OF

PUMPKIN GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

SIXTH COURSE, CHOICE OF

CRAB CAKES

SAFFRON AIOLI, FUJI APPLE RELISH

JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILES

DIVER SCALLOPS

WHITE BEAN PUREE, SUNDRIED TOMATOES

CALAMARI

CRISP OR GRILLED

SAUTÉED NORWEGIAN SALMON

CHEF'S SIGNATURE SAUCE

SEVENTH COURSE, CHOICE OF

LAMB & FETA MEATBALLS

POMODORO SAUCE, FRESH MOZZARELLA

PORK TENDERLOIN

EGGPLANT CAPONATA, BALSAMIC GLAZE

RIBEYE STEAK

HAND -CUT FRIES, HERB BUTTER

CHICKEN BROCHETTE

ROMESCO & CUMIN SAUCE

BEEF BROCHETTE

RED ONION MARMALADE,
HORSERADISH CREAM, PEPPERONATA

LAMB LOIN CHOPS

FINGERLING POTATOES, DEMI-GLACE

CABERNET BRAISED SPARE RIBS

GORGONZOLA POLENTA

EIGHT COURSE, CHOICE OF

CLASSIC BREAD PUDDING

VANILLA GELATO, CARAMEL

SAUTÉED BANANA

VANILLA GELATO, CARAMEL, PECANS

ESPRESSO TIRAMISU

KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE & VANILLA CRÈME BRULE

\$22 LUNCH PER PERSON

INCLUDES 6 SHARED COURSES

\$33 DINNER PER PERSON

INCLUDES 8 SHARED COURSES

ONE COURSE CHOICE FOR EVERY 2 GUESTS