

Special Event Menus

All menus may be customized with titles, logos and/or pictures

******Items may change due to availability and seasonality******

Menu #1

\$55 per person++

First

Crispy Brussels Sprouts Salad

Apple Cider Reduction, Toasted Pistachios, Granny Smith Apples, Crème Fraiche

Duck Confit

Gnocchi, Chanterelle Mushrooms, Castelvetro Olives, Ricotta Salata

Wood Grilled Octopus

House Chorizo, Sauce Vierge, Cranberry Beans, Maitake Mushrooms, Herbed Ricotta



Second

Bramlett Farm Trout a La Plancha

Barley, Cranberry Beans, Haricots Verts, Bacon Brodo

Wood Grilled Wagyu Flank Steak

Haricots Verts, Cauliflower, Fingerling Potatoes, King Trumpet Mushrooms, Urfa Béarnaise

Maple Leaf Farms Duck Breast

Chioggia Beets, D'Avignon Radishes, Brussels Sprouts, Sweet Potatoes, Prickly Pears

"Three Little Piggies"

Cheshire Pork Loin, Shoyu Glazed Belly, Jowl Bacon Hoppin' John, Red Eye Gravy

Foraged Oregon Mushroom Risotto

Butternut Squash, Scarlett Frill Mustard Greens, Radishes, Cacio di Roma



Third

Based on our current Dessert Menu

Choice of Three

Special Event Menus

All menus may be customized with titles, logos and/or pictures

******Items may change due to availability and seasonality******

Menu #2

\$75 per person++

First

Crispy Brussels Sprout Salad

Apple Cider Reduction, Toasted Pistachios, Granny Smith Apples, Crème Fraîche

Wood Grilled Octopus

House Chorizo, Sauce Vierge, Cranberry Beans, Maitake Mushrooms, Herbed Ricotta

Veal and Ricotta Meatballs

Aligot, Rapini, Pimentos, Candied Garlic Jus



Second

Local Mixed Greens

Oranges, Toasted Pecans, Ricotta Salata, Shaved Fennel, Grapefruit Vinaigrette

Sunchoke Soup

Lump Blue Crab, Lemon Agrumato, Pepperpress



Third

Wood Grilled Prime New York Strip

*****Lamb, Venison, or Veal may be substituted if available*****

Haricots Verts, Cauliflower, Fingerling Potatoes, King Trumpet Mushrooms, Urfa Béarnaise

Pan Roasted Gulf Red Snapper

Turnips, Radishes, Arugula, Pearl Onions, Celery Root, Caper Brown Butter

"Three Little Piggies"

Cheshire Pork Loin, Shoyu Glazed Belly, Jowl Bacon Hoppin' John, Red Eye Gravy

Maple Leaf Farms Duck Breast

Chioggia Beets, D'Avignon Radishes, Brussels Sprouts, Sweet Potatoes, Prickly Pears

Foraged Oregon Mushroom Risotto

Butternut Squash, Scarlett Frill Mustard Greens, Radishes, Cacio de Roma



Fourth

Based on our current Dessert Menu

Choice of Three