

FIRSTS

FAVA TOAST

Grilled Rustico, Whipped Ricotta, Iberico Ham

ASPARAGUS SALAD

Prosciutto, Cured Egg, Pecorino Tartuffo

SIMPLE GREENS

Baby Spring Lettuces, Dill, Lemon Vinaigrette

SECONDS

PETITE CRAB CAKE

Fried Green Tomato, Sweet Corn, Chili Aioli

TENDERLOIN CARPACCIO

Sesame, Daikon, Cilantro, Yuzu

VEGETABLE GRATIN

Braised Leek, Summer Squash, Whipped Ricotta, Tomato, Mollica

MAINS

ROCKFISH "CIOPPINO"

Mussels, Shrimp, Toasted Couscous, Braised Fennel, Tomato Broth

SMOKED SHORT RIBS

Smoked Onion Panzanella, Bone Marrow, Balsamic

CHICKEN PUTTANESCA

Castelvetrano Olives, Anchovy, Creamy Polenta

HOUSE MADE MUSHROOM CAPPELLETTI

Whipped Ricotta, Trumpet Mushroom, Parmesan

DESSERTS

CORNBREAD SUNDAE

Peach Ice Cream, Honey, Blueberries

HAZELNUT BEIGNETS

Stout Anglaise

CHOCOLATE TRILOGY CAKE

White and Dark Chocolate Mousse

* Made without Gluten

PLATED DINNER SELECTIONS

DINNER PARTY

85 PER PERSON | 3 COURSES

FIRST COURSE

All guests enjoy the same first course
Select 1 from Firsts or Seconds

SECOND COURSE

All guests select their main Select 2 from Mains

THIRD COURSE

All guests select their dessert Select 2 from Desserts

SPECIAL SOIREE

95 PER PERSON | 4 COURSES

FIRST COURSE

All guests enjoy the same first course Select 1 from Firsts

SECOND COURSE

All guests enjoy the same second course
Select 1 from Seconds

THIRD COURSE

All guests select their main Select 2 from Mains

FOURTH COURSE

All guests select their dessert Select 2 from Desserts

FORMAL FARE

110 PER PERSON | 4 COURSES

FIRST COURSE

All guests select their first course Select 2 from Firsts

SECOND COURSE

All guests select their second course
Select 2 from Seconds

THIRD COURSE

All guests select their main Select 3 from Mains

FOURTH COURSE

All guests select their dessert Select 2 from Desserts