



bronze menu

\$40 per person

Sherry Shallot Heritage Greens

Dried Seasonal Fruit, Spiced Pecans, Goat's Cheese, Sherry Shallot Vinaigrette, Mixed Greens

Basil Rosé Farfalle

Parmigiano Reggiano, Herb Rosé Sauce, Basil Pressed Olive Oil, Farfalle

Pan-Seared Chicken

Pan-Seared Chicken, Herb-Roasted Potatoes, 72-Hour Cognac Demi Glace, Seasonal Vegetables

Apple Strudel

Buttery Puff Pastry, Earl Grey Apple Filling, Dark Salted Caramel Sauce, Vanilla Sugar





silver menu

\$60 per person

Sherry Shallot Heritage Greens

Dried Seasonal Fruit, Spiced Pecans, Goat's Cheese, Sherry Shallot Vinaigrette, Mixed Greens

Garlic Caesar

Romaine Lettuce, Garlic Caesar Dressing, House Sourdough Crouton, Parmigiano Reggiano

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### **Pan-Seared Chicken**

Pan-Seared Chicken, Herb-Roasted Potatoes, 72-Hour Cognac Demi Glace, Seasonal Vegetables

### **Olive & Tomato-Caper Seared Salmon**

Atlantic Salmon topped with Tangy Olive & Tomato-Caper Gremolata

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Apple Strudel

Buttery Puff Pastry, Earl Grey Apple Filling, Dark Salted Caramel Sauce, Vanilla Sugar

Tiramisu

Espresso, Lady Finger Biscuits, Homemade Mascarpone, Vanilla Cream, Cacao

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# gold menu

*\$80 per person*

## **Garlic Caesar**

Romaine Lettuce, Garlic Caesar Dressing, House Sourdough Crouton, Parmigiano Reggiano

## **Beet & Citrus**

Purple Beets, Red Onions, Extra Virgin Olive Oil, Citrus Dressing, Fresh Oranges, Arugula

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Mushroom Pesto Rigatoni

Basil Arugula Pesto, Roasted Mushrooms, Cherry Tomato, Roasted Red Pepper

Lamb & Rapini Orecchiette

Lamb Bolognese, Wilted Rapini, Orecchiette, Pomodoro Sauce

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## **Pan-Seared Chicken**

Pan-Seared Chicken, Herb-Roasted Potatoes, 72-Hour Cognac Demi Glace, Seasonal Vegetables

## **Olive & Tomato-Caper Seared Salmon**

Atlantic Salmon topped with Olive & Tomato-Caper Gremolata

## **Eggplant Parmigiana**

Crispy Roasted Eggplant, Herbed Quinoa & Kale, Basil Tomato Sauce

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Raspberry Shortcake

Soft Shortcake Pastry, Chantilly Cream, Lemon Raspberry Sauce

Apple Strudel

Buttery Puff Pastry, Earl Grey Apple Filling, Dark Salted Caramel Sauce, Vanilla Sugar

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