



# PRIVATE DINING SELECTIONS

## TIER ONE: **THREE COURSE STANDARD**

\$85 per guest not including tax and gratuity

### **STARTER**

**Steak Bites or  
Shrimp Cocktail**

### **SALAD**

**Seasonal Salad**  
with cider vinaigrette dressing

### **ENTREE SELECTIONS**

*\*\*Guest to select one upon arrival\*\**

#### **Ragoût**

In the style of bolognese, our preparation of veal, beef, pork,  
pappardelle, pecorino romano

#### **Char-Gilled Salmon**

Shallots, tomatoes, garlic, marinara sauce, topped with 2oz  
lobster, served over mashed potatoes with crispy leeks

#### **Braised Short Rib (GF)**

Onion brûlé, potatoes, carrots, parsnip, braising jus

#### **Tuscan Chicken (GF)**

Brick-seared airline breast, summer vegetable ragu, roasted  
tomato-rosemary vinaigrette

### **SIDES**

*\*\*Host to select two, served family style\*\**

**Whipped Potatoes  
Macaroni and Cheese  
Fresh Green Beans  
Olive Oil Asparagus**

### **DESSERT SELECTIONS**

**Chocolate Kit Kat Cake or Carrot Cake**

*\*\*Please note that all listed prices are exclusive of tax and gratuity.  
All beverages will be charged per consumption\*\**