



PRIX FIXE OPTION ONE

\$95 + tax + 20% gratuity per person

DIPS

Hummus with warm Pita
Cucumber Dill Yogurt with Pita
Homemade Guacamole with Tortilla

APPETIZER SAMPLER PLATE Choose 3

Garlic- Ginger Shrimp with Cilantro-Lime Dipping Sauce

Spicy Beef Sausage Lollipops wrapped in Roasted Red Pepper

Zucchini Pancakes with Cucumber-Dill Yogurt Sauce

Pan Fried Cigars with Prosciutto, Sun-dried Tomato and Basil Filling

Margherita Flatbread with Fresh Mozzarella, Marinara and Basil

CHOICE OF ENTREES Choose 3

Shrimp and Baby Kale Salad
Roasted Beets, Goat Cheese, Maple White Balsamic Dressing

Free Range Chicken Breast
Mashed Potatoes, Roasted Asparagus, Orange Reduction Sauce

Grass-Fed Beef Sliders
Melted Gruyere, Pickles, Onions, and Brioche Buns. Served with House Cut Old Bay Potato Chips

Adobo Braised Short Ribs
Mashed Potatoes, Carrots, Red Cabbage, Pickled Red Onion Slaw

Paprika Lemon Crusted Wild Alaskan Salmon
With Smashed Rainbow Potatoes, Sautéed Spinach, EVOO

House Made Ravioli
With Wild Mushrooms, English Peas, Truffle Chervil Sauce and Pea Shoots

GF Chickpea Rigatoni with Beef Ragu
Parmesan Cheese and Truffle Oil
(can be made vegetarian)

House Made Pasta of the Day
(vegetarian)

DESSERT SAMPLER PLATE

Mini Red Velvet Cupcakes

Homemade Bread Pudding

Drinks can be served on consumption

*Our open bar package includes pre-selected wine, beer, soft drinks for an additional
\$45pp++ for 2.5 hours*