



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*