

Dinner

SET MENU

FALL 2025
MENU I - \$69PP

*does not include tax, gratuity or beverages

FIRST COURSE

please choose 3 options for your group

French Onion Soup

crouton, gruyere cheese, brandy

Mushroom Beignets V

parsnip, rosemary, truffle crema

Crispy Brussel Sprouts V

maple yogurt, herb chutney, pomegranate seeds

Apple Kale Salad V GF

chopped kale, pumpkin seed granola, goat cheese, cinnamon raisin vinaigrette

Crispy Calamari

pickled peppers, roasted jalapeno aioli

ENTRÉES

please choose 3 options for your group

Sweet Potato Risotto V GF

sweet potato, smoked gouda, kale

Mushroom Pappardelle V

wild mushrooms, parmesan

Crispy Chicken Fricassee GF

smashed fingerlings potatoes, pearl onions, mushrooms, sweet sherry chicken jus

Pan Roasted Salmon GF

charred carrots, parsnip lyonnaise, chives lemon beurre monte

Short Rib Stroganoff GF

pomme puree, pearl onions, spinach, truffle sage sour cream

DESSERT

please choose 3 options for your group

Chocolate Flourless Cake

ganache, crème anglaise

Chocolate Panna Cotta

white chocolate, pomegranate rosemary

PB&J Tres Leches

grape soft cake, grape compote, peanut butter gelato

Fruit & Sorbet GF VG

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests



Dinner

SET MENU

FALL 2025
MENU II - \$85PP

*does not include tax, gratuity or beverages

FIRST COURSE

please choose 3 options for your group

Lobster Bisque

lobster chunks, chives, crème fraîche

Roasted Beet Salad V GF

whipped goat cheese, walnuts, pomegranate vinaigrette

Salmon Tartare

avocado, radish, micro cilantro, soy ginger dressing, taro chips

BBQ Pork Ribs

memphis bbq

Prosciutto Croquettes

french onion jus, crème fraîche, crispy cheese

ENTRÉES

please choose 3 options for your group

Mushroom Gnocchi V

house made gnocchi, spinach, mushroom

Pan Seared Scallops GF

celery apple puree, beurre monte, apple celeriac remoulade

Roasted Branzino GF

sweet potato puree, brussels sprout romesco, mushroom duxelles, lemon chicken mustard jus

Pan Seared Filet Mignon GF

pomme puree, wilted greens, charred corn, bearnaise butter (served medium)

Roasted Duck Breast GF

root vegetables, duck jus, wilted escarole, orange duck jus

DESSERT

please choose 3 options for your group

Chocolate Flourless Cake

ganache, crème anglaise

Chocolate Panna Cotta

white chocolate, pomegranate rosemary

PB&J Ties Leches

grape soft cake, grape compote, peanut butter gelato

Fruit & Sorbet GF VG

GF - Gluten Free

V - Vegetarian

VG - Vegan

Additional Vegan Options Are Available Upon Requests

