



LARGE PARTY DINNER MENU #1

Applewood Smoked Tomato Soup Bisque
Drake Farms Chevre Crostini

Thermal Gem Lettuce
Ciabatta Crostini, Shaved Reggiano, Creamy Caesar

Choice of Main

Grilled Salmon
Kennebec Potato Puree, Heirloom Tomato and Bacon Salad

Roasted Rosemary Brined Chicken Breast
Organic Cultivated Mushrooms & Kennebec Potato Puree, Buttered Haricot Verts, Thyme Jus

Grilled Flat Iron Steak
Grilled Asparagus, Lyonnaise Potatoes, Red Wine Jus

Dessert

Dessert Duet
Seasonally Inspired

Coffee, Tea, Decaffeinated Coffee

\$57.00 per person



LARGE PARTY DINNER MENU #2

Lobster Bisque
Absinthe Cream, Micro Chives

Wild Rocket
Bosc Pear and Reggiano Salad, Honey Grape Seed Dressing

Choice of Main

Pan-Seared Barramundi
Butternut Squash and Edamame Succotash, Grainy Mustard Cream

Roasted Chicken Breast
Cassoulet of White Bean and La Quercia Speck, Local Carrots

Grilled Natural 7oz Filet Mignon
Fiscalini Farms Cheddar Gratin, Grilled Asparagus, Roasted Campari Tomato, Red Wine Jus

Dessert

Dessert Duet
Seasonally Inspired

Coffee, Tea, Decaffeinated Coffee

\$67.00 per person