



LARGE PARTY DINNER MENU - \$180 OPTION

AMUSE BOUCHE

Daily Creation

SOUP SHOOTER

Daily Creation

STARTERS (Choice Three Options)

- ☐ **Market Salad *GF VG**
Local Texas One Cut Greens | Shaved Ninja Radish | Purple Daikon Sprouts | Blackberry | Freeze-Dried Raspberries | Lime Sesame Cracker | Crumbled Feta Cheese | Popcorn Shoots | Organic Blueberry-Orange Vinaigrette
- ☐ **Grand Caesar **GF**
Baby Gem | House Dressing | Crispy Parmesan | White Anchovy Roasted Tomato Grated Pecorino
- ☐ **Lomo Saltado *GF**
Striploin | Crispy Potato | Heirloom Tomato Onion | Aji Verde
- ☐ **Lump Crab Cake**
Arugula | Remoulade
- ☐ **Cast Iron Seared Scallops ***
Miso Butter | Potato Cheese Mochi | Bacon Lardon | Maitake Mushrooms | Pickled Burdock | Lemon Thyme Emulsion | Petite Salad
- ☐ **Ahi Tuna ***
Ahi Tuna | Cucumber | Ponzu Wasabi Aioli | Avocado | Yuzu Kosho Cracker

MAIN COURSES (Choose Three Options)

- ☐ **Prime C.A.B Filet Mignon* GF**
Crisp Fingerling Potatoes | Goat Horn Pepper | Caramelized Onion Purée | Asparagus | Lemon Butter Carrots | Demi-Glace
- ☐ **Campbell River Salmon* GF**
Smoked Baba Ghanoush | Yellow Tomato Couscous | Banyule Toy Squash | Marinated Tomatoes | Cucumber-Lime Pearls | Garlic Feta Emulsion | Seacharone Cracker
- ☐ **Pan Roasted Chilean Seabass* GF**
Zucchini Purée | Charred Sunburst | Braised Spring Onion | Baby Carrots | Blackberry Gel | Verjus Beurre Blanc
- ☐ **Seared B&E Chicken Breast *GF**
Sweet Corn Purée | Charred Summer Squash | English Peas | Baby Kale | Chicken Sausage | Sauternes Cherry Gastrique | Natural Jus
- ☐ **Vegetable Stir Fry****
Farm Mix Mushrooms | Broccolini | Baby Bok Choi | Onion | Sweet Peppers | Garlic-Ginger Soy | Jasmine Rice
*add protein available
- ☐ **Cacio De Pepe ****
Garganelli Pasta | Sugar Snap Peas | Pecorino Romano | Cracked Peppercorns | Pea Tendrils | Zipper Pea Cracker
*add protein available

DESSERTS (Choose two Options)

- ☐ **Vanilla Crème Brûlée ****
Fresh berries | artisanal cookie
- ☐ **House Made Ice Cream *GF VG**
Seasonal selection
(48 hours' notice)
- ☐ **Turtle Cheesecake ****
Pecan & Chocolate Glaze | Caramel Sauce | Vanilla Ice Cream | Graham Cookie
- ☐ **Organic Fresh Berries ****
Mixed seasonal berries

Add on table sides - family style \$12 e/o (feed 5ppl)

- ☐ Sugar snap peas
- ☐ Roasted Summer Squash
- ☐ Asparagus lemon oil
- ☐ Smashed Fingerlings with Goat horn Relish

Grand Met Bonbon Parting gift for each attendee

GF = Gluten Free Option Available

** = Vegan Option Available

VG = Vegetarian Option Available

**Contains dairy, eggs, tree nuts, gluten

**Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness*