



DINNER TIER ONE \$65

private dining

salad

HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

INCLUDES:

bread service

entrees

FILET

duchess potatoes + asparagus + confit cippolini onion + fine herb truffle compound butter

PORK CHOP

duchess potatoes + asparagus + confit cippolini onion + fine herb truffle compound butter

STUFFED SALMON

sweet crab + smoked bacon + brie + whipped potatoes + asparagus + leamon beurre blanc + chives

EGGPLANT PARM (VEGETARIAN)

crisp fried eggplant + marinara + mozzarella + brussel sprout + mushroom

dessert

PAVLOVA



DINNER TIER TWO \$55

private dining

salad

HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

INCLUDES:

bread service

entrees

SKIRT STEAK

chimichurri + black bean corn arugula salad + goat cheese + roasted potatoes

QUINOA & RICE BOWL

chimichurri + black bean corn arugula salad + goat cheese + roasted potatoes

EGGPLANT NAPOLEON

crisp fried eggplant + marinara + pork fennel sausage + mozzarella + brussel sprout + mushroom

QUINOA & RICE (VEGETARIAN)

garden vegetables + avocado + grilled maiz and frijol salsa + cilantro lime sour cream

dessert

CREME BRULEE



DINNER TIER THREE \$45

private dining

salad

HOUSE

baby greens + gorgonzola + toasted almond + dried cranberry + white balsamic vinaigrette

INCLUDES:

bread service

entrees

EYE OF THE RIBEYE

whipped potatoes + carrot & fennel confit + mushrooms + beef bone broth

SEARED CHICKEN

Springer Mountain breast and thigh + sweet potato gnocchi + snow pea + sage brown butter cream + manchego + fried herbs

MOROCCAN PAELLA

shrimp + mussels + octopus + chicken + lamb merguez + saffron rice + tomatoes + peas + olives

EGGPLANT PARM (VEGETARIAN)

crisp fried eggplant + marinara + mozzarella + brussel sprout + mushroom

dessert

CHOCOLATE TORTE