



#### Classic A La Carte

An elegant chef-driven menu crafted for life's celebrations. From refined starters to indulgent mains & desserts, this 'a la carte' experience brings restaurant-quality dining home for birthdays, anniversaries, or special evenings with friends and family.

GF PF TNF SF

SF TNF PF

SF TNF PF V

V TNF PF SF

V SF TNF PF GF

GF V TNF SF PF

V PF DF SF V GF

GF SF TNF V PF DF V

V PF SF

TNF V SF PF

V SF PF

V TNF PF SF DF V GF

#### Number of Adults:

### **Pricing Per Guest**

**Entrees at** 

\$85.00

\$26	Appetizers Price	Soup Price	Salad Price	Dessert Price	Kids Menu Price
	\$26	\$21	\$21	\$18	\$16

# Instructions

### **Menu Courses**

**Entrees** 

**Surf & Turf** 

**Grass-fed Filet Mignon** Pommes Puree | Haricot Vert Almondine | Chianti Reduction & Black Garlic Herb Butter

**Seared Halibut** Carrot Puree | Broccoli Rabe | Citrus Butter Sauce | Fried Capers

Grass-fed Beef Filet | Blistered Tiger Shrimp | Celeriac Puree | Charred Asparagus | Pomegranate Molasses | Herb Butter

**Braised Beef Cheek Raviolone Bicolore** Arrabbiata | Parmigiano Foam | Gremolata Crumb

Local Heritage Pork Tenderloin | Hoppin' John | Honey Dijon Pan Sauce | Crispy Lardon

Roasted Squash & Mushroom Risotto | Sweet Peppers In Pomodoro | Pickled Onion | Herb Salad

#### **Seared Scallop with Polenta**

Pork Belly & Johnnycake

**Chicory Canape** 

Soups

**Appetizers** 

Sweet Tea Brined Pork Tenderloin

Squash & Mushroom Stuffed Pepper

Crispy Polenta | Bloody Mary Aioli | Chives | Shaved Celery

Pickled Pineapple | Pan Sauce Reduction | Lemon Herb Salad SF PF TNF **Dual Bruschetta** 

Local Charred Bread | No. 1: Tomato, Basil, Balsamic, and Fresh Mozzarella | No. 2: Whipped Ricotta, Shaved Fennel, Melon, Crispy Prosciutto, Saba

Chicory Filled with Baba Ganoush | Roasted Root Vegetable | Pomegranate Arils & Molasses | Olive Oil & Parsley

Truffle Ricotta Crostini

Whipped Ricotta | Roasted Grapes | Balsamic

# Truffle Crema | Crispy Shallot | Olive Oil | Chives

**Chestnut & Wild Mushroom** 

**Tomato Bisque** Grilled Cheese Crouton | Parmigiano Reggiano | Basil Oil

**Five-onion French Onion** 

Beef Stock | Herb Crouton | Smoked Provolone & Gruyère | Chives

### Salads Insalata Di Stagione

Local Artisanal Greens | Seasonal Vegetables | Red Wine Vinaigrette | Toasted Spiced Pepitas | Parmigiano-reggiano

Arugula & Pear

Caprese Di Bufala

Gorganzola | Candied Walnuts | Balsamic Vinaigrette

Vine-ripened Tomato | Buffalo Mozzarella | Basil | Extra Virgin Olive Oil | Aged Balsamic

#### Desserts Flourless Chocolate Torte

Mulled Wine Poached Pear

Hazelnut Praline | Creme Anglaise | Raspberry Chocolate Ganache

Candied Ginger | Pistachio Crumb

Tiramisu Classico

Mascarpone | Cocoa | Espresso-soaked Ladyfinger Cider-glazed Pear & Apple Galette

Vanilla Bean Creme Anglaise | Powder Sugar | Mint

Maple Poached Apple

Maple Glaze | Oat Crumble | Citrus Zest

Kids Menu

# Pork & Veal Meatballs | Pomodoro Sauce | Garlic Bread | Parmesan & Basil | Seasonal Vegetable

Spaghetti & Meatballs

**Chicken Tenders & Fries** 

Hand-breaded Chicken Tenders | Seasoned Fries | Ketchup, Honey Mustard, Bbq, Or Ranch | Seasonal Vegetable

#### Personal Cheese Pizza Hand-tossed Dough | Tomato Sauce | Parmesan, Mozzarella, & Provolone | Seasonal Vegetable

Kid's Portion Of Adult Entree Smaller Portion Of Selected Adult Main

Mac & Cheese Creamy Cheese Sauce | Parmesan Breadcrumbs | Garlic Bread | Seasonal Vegetable