

TASTING MENU —100 PER PERSON

FIRST COURSE

lobster bisque en croûte*garlic, shallots, tarragon, puff pastry.***shrimp cocktail***smoked salmon, marie rose sauce, cucumber***winter citrus + beet salad***goat cheese, shaved fennel, pistachio vinaigrette***beef + pork polpettine***creamy polenta, salsa verde, corn crunch*

SECOND COURSE

butternut squash agnolotti*shaved pear, crispy sage, toasted pine nuts***wild mushroom raviolis + truffle butter***saffron pasta, ricotta cheese, parmesan reggiano***tortellini en brodo***duck confit hoppin john, roasted duck bone broth***tuscan kale risotto***goat cheese, medjool dates, toasted walnuts*

THIRD COURSE

beef wellington*royal trumpet mushrooms, chicken truffle mousse,**red wine jus, roasted root vegetables***herb pesto stuffed lamb saddle***mint gelee, lamb jus, roasted carrots***poached halibut filet***carrot top pesto, giardiniera, parmesan broth***pastrami smoked cauliflower steak***butternut squash puree, chimichurri, sauteed spinach*

FOURTH COURSE

bananas foster*vanilla ice cream, rum caramel (made table side)***rosemary + honey almond tart***mascarpone whipped cream, candied ginger,**bourbon caramel***classic vanilla creme brulee***caramelized sugar, mint, angle food cake***phyllo wrapped baked “brie” + crostini***fromager d'affinois, honey comb, fines herbs salad*

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

