



Dinner Menus

Amuse Bouche

Shrimp with Pomegranate Glaze, Baby Cucumbers, Asparagus Spears with Meyer Lemon Caper Sauce
Seared Ahi Tuna with Jicama and Cilantro slaw, Tequila Lime Glaze
Vermouth Seared Sea Scallops wrapped with Prosciutto over Risotto cakes

Soups & Bisques

Bay Shrimp and Artichoke
Wild Mushroom with Tarragon
Potato Leek with Pancetta
French Lentil with Lamb

Salads

Arugula, Granny Smith Apple slices, Roasted Fennel Toasted Pine nuts, Tupelo Honey & Sage Vinaigrette
Mescalín, Baby Spinach, Stilton, Dried Cherries, Basil Vinaigrette
Micro Greens with Gorgonzola, Brandied Pears and Pancetta, Herb Vinaigrette
Baby Romaine and Spinach, Hearts of Palm, Avocado and Warm Chevre, Lemon Thyme Vinaigrette

Mains

Pork Tenderloin with Calvados & Cherry Gastrique
Herb Roasted Chicken with Parsnips, Carrots, Garlic and White Wine Au jus
Seared Duck Breast with Boysenberry Cassis Sauce
Coq au Vin
Mushroom Risotto
Cassoulet
Seafood Risotto
Filet Mignon, Green Peppercorn & Red Wine Reduction with Risotto
Osso Bucco
Cornish Hens with Apricot Glaze, stuffed with Italian Sausage, Apples & Herbs

Sides

White Cheddar & Gruyere Macaroni & Cheese, Panko Asiago topping
Pan Roasted Carrots with Blood Orange & Thyme
Yukon Gold Mashed Potatoes, White Truffle Oil
Roasted Okra with Sweet Onions
Green Beans with Herbs & Smoked Turkey
Orange Bourbon Sweet Potatoes

Kale, Turnip & Mustard Greens with Smoked Pork, Rosemary and Celery
Pan Roasted Brussel Sprouts with Garlic
Escarole with Shallots