

seasonal menu A
\$105 per guest

ROASTED ACORN SQUASH SALAD | BURRATA CHEESE,
CANDIED PECANS, PROSCIUTTO CRISPS, &
CRANBERRY VINAIGRETTE

HAND-ROLLED GNOCCHI | CARAMELIZED PEAR,
CRISPY CHORIZO, & GORGONZOLA CREAM SAUCE

DARK CHOCOLATE CRÈME BRÛLÉE | SEASONAL
BERRIES

seasonal menu B
\$105 per guest

APPLE-PARSNIP | PICKLED CABBAGE & PANCETTA

ROSEMARY-BRINED CHICKEN SUPREME | GOAT
CHEESE STUFFING, WILD MUSHROOM RISOTTO, &
CHARRED BRUSSELS SPROUTS

NUTELLA MOUSSE | CARAMELIZED BANANA &
TOASTED HAZELNUTS

seasonal menu C
\$120 per guest

ROASTED BEET SALAD | BRULÉED GOAT CHEESE,
CITRUS SEGMENTS, CANDIED WALNUTS, &
MAPLE-DIJON VINAIGRETTE

7 OZ BLACKENED BEEF TENDERLOIN | CRISPY
HERBED FINGERLINGS, HARICOTS VERTS, CELERiac
PURÉE, & PINK PEPPERCORN COMPOUND BUTTER

LEMON POSSET | TOASTED ALMONDS &
SEASONAL BERRIES

seasonal menu D
\$110 per guest

ROASTED RED PEPPER SOUP | WHIPPED FETA &
PISTACHIO PESTO

PAN SEARED SALMON | LEMON-DILL AIOLI, SWEET
POTATO-CHICKPEA TAGINE, & SHAVED FENNEL-CITRUS
COLESLAW

CARAMELIZED APPLE SPANAKOPITA | DULCE DE
LECHE, CANDIED WALNUTS, & FRENCH VANILLA ICE
CREAM