



Private Dinner

FIVE COURSE PLATED MENU

Appetizer

Smoked Duck Breast
compressed apple, celery and arugula salad,
dried cherry vinaigrette

Roasted Diver Scallops
parsnip purée, endive and saffron jam

Beet Salad
watercress, ricotta salata, smoked hazelnut,
herb mustard vinaigrette

Wild Mushroom Ravioli
creamy pecorino sauce, baby squash, fried sage

Ahi Tuna Crudo
avocado purée, citrus, frisée and pickled shallot salad

Main Course

Wild Mushroom Risotto
parmigiana reggiano, black truffle

Roasted Turkey
sage apple stuffing, acorn squash, turnip and yam purée

Beef Tenderloin
honey butternut squash purée, braised endive,
haricot vert truffle jus, add lobster tail

Rosemary Roasted Rack of Lamb
french beans, rosemary Jus, celeriac mousse

BBQ Braised Beef Short Ribs "Ossobucco"
burrata cheese, whipped polenta

Soup

Roasted White Cauliflower Soup
crispy bacon, chives, chestnuts, fried leek

Butternut Squash Soup
focaccia, lemon foam, roasted pumpkin brittle

Dessert

Warm Chocolate Ganache Cake
salted caramel gelato, cocoa nib tuile, smoked chocolate sauce

Apple "Two-Ways" Tart
green apple sorbet, calvados gel, apple cider caramel

Gingerbread Cake
whipped orange mascarpone cream,
white wine poached pear, butter toffee

Warm Gingerbread Pudding
butterscotch pecan sauce, cranberry reduction, vanilla gelato

Salad

Wedge of Butter Lettuce
crispy bacon, chives, chestnuts, fried leek

Organic Winter Greens
walnut and raspberry dressing, pickled mushrooms

Baby Romaine "Caesar"
parmesan cheese dressing

