



Private Dining Dinner Menu

Tier One

Appetizers

(Pre-Select 3)

Caesar Salad, Soft Boiled Egg, Cheese Crisp
Spinach & Blue Cheese Salad, Speck, Squash, Hazelnuts, Cherry-Balsamic Vinaigrette
Autumn "Panzanella" Salad, Grilled Romaine, Torched Tomatoes, Garlic Croutons, Balsamic Vinaigrette
Shrimp Cocktail, Lemon, Cocktail Sauce
Candied Bacon, Maple, Black Pepper, Pickles

Entrees

(Pre-Select 3)

Broiled Branzino, Yam Gnocchi, Swiss Chard, Pine Nuts, Olive Tapenade
Ginger Crust Salmon, Cabbage, Celery Root, Potatoes, Truffle-Miso Essence
Organic Half Chicken, Rutabaga Gratin, Sun Dried Tomato Cauliflower, Preserved Lemon Sauce
12oz Filet Mignon, B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts

(All Offered)

Butter Toffee Panna Cotta, Kahlua Gelee, Espresso Candy Crunch
Double Chocolate Dome, White & Dark Mousse, Raspberry Sauce, Vanilla Anglaise
Pear Sorbet, Mixed Berries

Cheesecake Lollipop Trees

Includes Coffee, Teas & Assorted Sodas

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year



Private Dining Dinner Menu

Tier 2

Appetizers (Pre-Select 3)

Caesar Salad, Soft Boiled Egg, Cheese Crisp
Spinach & Blue Cheese Salad, Speck, Squash, Hazelnuts, Cherry-Balsamic Vinaigrette
Autumn "Panzanella" Salad, Grilled Romaine, Torched Tomatoes, Garlic Croutons, Balsamic Vinaigrette
Kale & Savory Cabbage Salad, Onion, Crispy Tofu Croutons, Persimmon, Shitake Mushroom, Sesame-Miso Dressing
Shrimp Cocktail, Lemon, Cocktail Sauce
Lobster Butternut Squash Soup, Lobster, Root Vegetables, Ginger, Honey
Candied Bacon, Maple, Black Pepper, Pickles
Surf & Turf Dumplings, Lobster & Short Rib, Bisque, BBQ

Entrees (Pre-Select 3)

Broiled Branzino, Yam Gnocchi, Swiss Chard, Pine Nuts, Olive Tapenade
Ginger Crust Salmon, Cabbage, Celery Root, Potatoes, Truffle-Miso Essence
Organic Half Chicken, Rutabaga Gratin, Sun Dried Tomato Cauliflower, Preserved Lemon Sauce
12oz Filet Mignon, B1 Sauce, Garlic Roasted Potatoes, Watercress Salad
12oz Salt Brick Aged Prime Sirloin, B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts (All Offered)

Butter Toffee Panna Cotta, Kahlua Gelee, Espresso Candy Crunch
Double Chocolate Dome, White & Dark Mousse, Raspberry Sauce, Vanilla Anglaise
Pear Sorbet, Mixed Berries

Cheesecake Lollipop Trees

Includes Coffee, Teas & Assorted Sodas

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year



Private Dining Dinner Menu

Tier 3

Appetizers (Pre-Select 3)

Caesar Salad, Soft Boiled Egg, Cheese Crisp
Spinach & Blue Cheese Salad, Speck, Squash, Hazelnuts, Cherry-Balsamic Vinaigrette
Autumn "Panzanella" Salad, Grilled Romaine, Torched Tomatoes, Garlic Croutons, Balsamic Vinaigrette
Kale & Savory Cabbage Salad, Onion, Crispy Tofu Croutons, Persimmon, Shitake Mushroom, Sesame-Miso Dressing
Shrimp Cocktail, Lemon, Cocktail Sauce
Lobster Butternut Squash Soup, Lobster, Root Vegetables, Ginger, Honey
Candied Bacon, Maple, Black Pepper, Pickles
Surf & Turf Dumplings, Lobster & Short Rib, Bisque, BBQ

Risotto Course (All Guests to Receive) *Seasonal Variations*

Entrees (Pre-Select 4)

Broiled Branzino, Yam Gnocchi, Swiss Chard, Pine Nuts, Olive Tapenade
Ginger Crust Salmon, Cabbage, Celery Root, Potatoes, Truffle-Miso Essence
Organic Half Chicken, Rutabaga Gratin, Sun Dried Tomato Cauliflower, Preserved Lemon Sauce
Pressed Soybean Glazed Duck, Kabocha Squash, Crispy Brussel Sprouts, Poached Figs, Sage Brown Butter
12oz Filet Mignon, B1 Sauce, Garlic Roasted Potatoes, Watercress Salad
12oz Salt Brick Aged Prime Sirloin, B1 Sauce, Garlic Roasted Potatoes, Watercress Salad

Desserts (All Offered)

Butter Toffee Panna Cotta, Kahlua Gelee, Espresso Candy Crunch
Double Chocolate Dome, White & Dark Mousse, Raspberry Sauce, Vanilla Anglaise
Pear Sorbet, Mixed Berries

Cheesecake Lollipop Trees
(Served for the Table)

Includes Coffee, Teas & Assorted Sodas

Menu Selections Subject to Seasonal Menu Changes Based on Time of Year