

PRIX FIXE
DINNER MENU

FAMILY STYLE
APPETIZERS
(choose two)

Blackened Tuna
avocado purée, jalapeño pesto, blue corn tortillas

Wild Mushroom Bruschetta

Crab Cake Poppers
chili de arbol aioli

Dill Cream Avocado Salmon Rolls
cucumber, furikaki

Beef Sliders
creamy horseradish, caramelized onions, homemade potato rolls

Roasted Beet & Tangy Mustard Aioli Crostini

SOUP OR SALAD
(choose one)

Seasonal Soup

Roasted Beet Salad
local kale, avocado, goat cheese, pistachios, agave vinaigrette

ENTRÉES
(choose four)

Pan Roasted Faroe Island Salmon
toasted Italian couscous, sundried tomatoes, green olives, roasted yellow peppers, smoked paprika, salsa verde

Filet Mignon au Poivre
6 oz petite filet, potato purée, broccoli rabe, mushroom brandy cream sauce

Seafood Paella
sea scallops, shrimp, calamari, mussels, bomba rice

Pan Roasted Duck Breast
cranberry & spiced orange sauce, braised kale, celeriac purée

Pasta de Mariscos
sea scallops, shrimp, calamari, mussels, lemon tarragon cream sauce, homemade linguini

Seacoast Wild Mushroom Ravioli
brown butter, walnuts

DESSERT
(choose one)

Flourless Chocolate Cake
chocolate, caramel & strawberry

Bread Pudding with Amaretto Sauce

French Apple Crostata
salt caramel gelato

PRIX FIXE
LUNCH MENU

PRESENTED
HORS D'OEUVRES

BUTLERED
HORS D'OEUVRES
(choose five)

SOUP OR SALAD
(choose one)

ENTRÉES
(choose four)

DESSERT
(choose one)

Imported Cheeses & Crudités Display

homemade hummus, Greek yogurt, green chili pesto, homemade pita bread, batata chips

Prosciutto Wrapped Sea Scallops

Wild Mushroom Polenta Canapes

Tuna Tartare Tostada

chipotle aioli, scallions

Cremini Mushroom & Pecorino Romano Croquettes

black garlic aioli

Fried Cod Bites

serrano tartar sauce

Chorizo & Bacon Fritters

chile de arbol aioli

Vietnamese Lemon Grass Chicken Meatballs

Roasted Cherry Tomatoes & Goat Cheese Crostini

Mushroom Soup

black garlic, cream, mushroom duxelle

Garden Salad

apples, feta cheese, candied pecans, lemon honey vinaigrette

Seafood Ambrosia

cod, shrimp, scallops, crab, seafood stuffing, sautéed vegetables

Homemade Tagliatelle

ragu of beef, tomato, white wine, pecorino romano

6oz Petite Filet

Maytag blue cheese sauce, caramelized onions, haricot verts, marble mashed potatoes

Grilled Chicken Shawarma Pita

hummus, feta cheese, red onion, cucumber, sumac sweet potato fries

Sesame Encrusted Faroe Island Salmon

sesame rice, tempura oyster mushroom, radishes, sprout salad, yuzu shoyu

Scallop Risotto

wild mushroom, roasted cherry tomatoes, pecorino romano cheese

Seafood Paella

shrimp, calamari, monkfish, mussels, bomba rice

Roasted Beets & Carrot Salad

celeriac root purée, harissa sauce

Flourless Chocolate Cake

caramel, strawberry

Pound Cake

homemade limoncello zabaglione, fresh fruit

French Apple Crostata

French vanilla gelato