



Private Dining Menu

\$50/pp - \$1700 food and beverage minimum plus tax and gratuity

Course One:

Choice of 2 appetizers

(3-4 pieces per person pre-selected for all guests served upon arrival)

Pecorino stuffed bacon wrapped dates

Hazel dell mushroom tart bites

Meat and cheese board

Shrimp skewers with garlic aioli

Seasonal Bruschetta

Course Two:

House salad with arugula, pecorino cheese, toasted hazelnuts and lemon vinaigrette

Course Three: (Choice of 4)

Roasted Alamosa Striped Bass

With roasted seasonal vegetables, olive oil whipped potatoes and charred onion vinaigrette

Braised beef short ribs

With garlic mashed potatoes, roasted cauliflower and red wine jus

Roasted chicken breast

With roasted baby carrots, Herbed Israeli cous cous and whole grain mustard demi glaze

Lemon Lentil Ravioli

With roasted tomato, Kalamata olive, braised radish, toasted hazelnuts and sauce vierge

Course Four: (Choice of 3)

Almond pistachio cake, blood orange marmalade, vanilla yogurt and sorbet

Gluten free chocolate mini cakes, whipped cream, fresh fruit

Peanut butter and chocolate bar, chocolate crumble, banana ice cream