

A P P E T I Z E R S

Mini Yorkshire w/ Beef Tenderloin

Lamb Chop Lollipops

Pork Belly Bao

Prosciutto + Basil Wrapped Prawns

Heirloom Tomato Tart

Burrata w/ Seasonal Accompaniments +
Grilled Sourdough

Champagne Devilled Eggs

Crab Cakes w/ Caper Dill Tartar

Beef Carpaccio

Crab Stuffed Mushroom Caps

Seared Scallops

Whipped Feta w/ Marinated Olives + Grilled
Sourdough

Bacon Wrapped Dates

Ahi Tuna Stack

Artichoke + Leek Tart

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S A L A D S

Spring Pea

Original Chop

Classic or Kale Caesar

Heirloom Tomato + Fried Halloumi

Shaved Fennel + Citrus

Strawberry, Spinach + Candied Almonds

Roasted Beet, Pomegranate + Feta

Peach + Burrata

Crispy Prosciutto + Cantaloupe

Cucumber, Dill + Feta

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ENTREES

Rosemary Beef Tenderloin

White Wine Braised Chicken

Cedar Plank Salmon

Brown Butter Halibut

Braised Beef w/ Au Jus

Herb Crusted Rack of Lamb

Cranberry + Brie Pork Tenderloin

Tomahawk Steak

Apple + Clove Brined Bone-In Pork Chop

SIDES

Garlic Mashed Potatoes

Honey Glazed Carrots

Sautéed Green Beans

Parsnip Purée

Roasted Vegetable Medley

Crispy Potatoes

PURÉE

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D E S S E R T S

Chocolate Mousse

Vanilla Bean Cheesecake

Crème Brûlée

Panna Cotta

Blueberry Tart

Tiramisu

Vanilla Cake w/ Fresh Berries + Whipped
Cream

Black Forest Cake

Brown Butter Peaches w/ Mascarpone