PLATED LUNCH & DINNER

$26 Per Person

starter
- Baby Kale Salad
  with cucumber, beets, feta and roasted shallot vinaigrette - V, GF
- Toasted Quinoa Salad
  with arugula, seasonal roasted vegetables and herb vinaigrette - V+, GF
- Strawberry Salad
  with artisan greens, toasted pecans, blue cheese and buttermilk dressing - V, GF
- Spinach Salad
  with shaved mushrooms, braised leeks, parmesan crisp and hazelnut vinaigrette - V, GF

entrée
- Pan Seared Salmon
  with lentils, broccoli, red pepper romesco sauce and micro greens - GF
- Grilled Sirloin
  topped with grilled chard stems, heirloom tomatoes and an aged balsamic reduction - GF
- Brined and Grilled Pork Loin
  topped with a white bean puree, collard greens, apples and an herb honey mustard sauce - GF
- Brined and Seared Airline Chicken Breast
  topped with confit potatoes, wilted swiss chard, chicken demi and gremolata - GF

dessert
- Lemon Tart
  with toasted coconut and candied lemon - V
- Seasonal Panna Cotta
  with berry coulis and pistachio brittle - V
- Peach Cake
  topped with peach puree, peach compote, chantilly crème and micro mint - V

$30 Per Person

starter
- Baby Beet Salad
  with quinoa, arugula, whipped goat cheese, marcona almonds and white balsamic vinaigrette - V, GF
- Little Gem and Endive Salad
  with pea shoots, shaved watermelon radish and green goddess dressing - V, GF
- Artisan Greens
  with bourbon macerated stone fruit, cucumbers, goat cheese and honey lemon vinaigrette - V, GF
- Shaved Vegetable Salad
  with artisan greens, heirloom carrots, radishes and herb vinaigrette - V+, GF

entrée
- Pan-Seared Fresh Catch of the Day
  topped with Italian farro, peas, asparagus and pea brodo - GF
- Beef Braised Short Ribs
  topped with creamy mascarpone polenta, sautéed broccoli and demi - GF
- Compressed Pork Belly
  with corn grits, wild mushrooms, pickled celery and a mustard apricot glaze - GF
- Brined and Roasted Airline Chicken
  topped with Italian farro, peas, asparagus and pea brodo - GF
- Brined and Roasted Airline Chicken
  topped with creamy mascarpone polenta, sautéed broccolini and demi - GF

dessert
- Pear Almond Cake
  topped with pear compote and bourbon caramel - V
- Seasonal Panna Cotta
  topped with strawberry puree and pistachio brittle - V
- Chocolate Tart
  topped with berry coulis, chocolate shavings and micro mint - V

15-guest minimum
menu includes freshly baked dinner rolls and butter
V – Vegetarian, V+ – Vegan, GF - Gluten Friendly, "- can be made to accommodate noted restriction
“celiac-vegetarian-vegan friendly selections available upon request”
PLATED LUNCH & DINNER

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V – Vegetarian, V+ – Vegan, GF - Gluten Friendly, * - can be made to accommodate noted restriction
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$34 Per Person

starter
choose one
- Baby Kale and Date Salad
topped with toasted almonds, shaved parmesan and lemon vinaigrette – V, GF
- Heirloom Tomato Salad
with prosciutto, arugula, burrata, balsamic reduction and herb vinaigrette - GF
- Beet Carpaccio Salad
arugula with oranges, pistachios, goat cheese
topped with a vanilla balsamic vinaigrette – V, GF
- Bibb and Endive Salad
topped with apples, pomegranate aerials,
danish blue cheese and an apple cider vinaigrette – V, GF

entrée
choose one
- Pan-Seared Trout
topped with creamed corn, spicy green beans, romesco sauce and herb oil - GF
- Pan-Seared Cobia
topped with potato puree, wilted greens, cranberry beans, shaved fennel and smoked
tomato broth - GF
- Pan-Seared Filet of Beef
topped with potato-parsnip puree, lacinato kale, heirloom carrots and truffle demi - GF
- Brined and Grilled Pork Chop
topped with olive oil-crushed potatoes,
sautéed broccolini and agrodolce sauce - GF
- Brined and Pan-Seared Airline Chicken
topped with sweet potato puree, sautéed kale, cipollini onions and chicken demi - GF

dessert
choose one
- Fig and Almond Tart
topped with mascarpone whipped crème - V
- Seasonal Panna Cotta
topped with berry coulis and pistachio brittle - V
- Chocolate Molten Cake
topped with crème anglaise, chocolate sauce
and chantilly crème – V