

Please select which menu tier you would like from the two below, then you will select the allotted items from the tier as not all dishes are available for each guest. Please see the 'sample' menu on Page 2

\$48/per person (The menu you receive is not all of the below)

Please choose 3 Appetizers, 3 Entrees, and 2 Desserts

for your guests from the choices below:

Appetizers:

HEIRLOOM TOMATOES ricotta salata, verjus, smoked almonds, pickled shallot, balsamic reduction
CRISPY BRUSSELS SPROUTS calabrian bomba, goat cheese, lime, roasted peanuts, paprika aioli
SWEET POTATO BRAVAS mole, pumpkin seeds, chimichurri, herbs
PEI MUSSELS tom kha broth, coconut cream, lemongrass, boudin blanc, white wine, toast

Entrees:

BUCATINI PASTA spring vegetables, aglio e olio, breadcrumbs
BUTTERNUT SQUASH RISOTTO roasted butternut squash, shallots, parmesan, pepitas
GRILLED SWORDFISH tamarind glaze, bok choy, hon shimeji mushrooms, lotus root, dashi broth
ROASTED CHICKEN garam masala curry, peaches, grilled corn, summer squash
PORK TENDERLOIN brown butter carrot puree, jamaican jerk cauliflower, sesame seed
HANGER STEAK pomme puree, red wine demi, chive **(Requires Minimum 5 Days Notice)**

Dessert:

CHOCOLATE BUDINO chocolate orange, hazelnuts, sea salt
STRAWBERRY RHUBARB POPSICLE strawberry balsamic drizzle, graham cracker crumble(gf)
MASCARPONE TART yuzu curd, candied pistachio, caramelized citrus

\$68/per person (The menu you receive is not all of the below)

Please choose 3 Appetizers, 4 Entrees, and 2 Desserts

for your guests from the choices below:

Appetizers:

HEIRLOOM TOMATOES ricotta salata, verjus, smoked almonds, pickled shallot, balsamic reduction
CRISPY BRUSSELS SPROUTS calabrian bomba, goat cheese, lime, roasted peanuts, paprika aioli
CASHEW HUMMUS calabrian tapenade, spiced cashews, dill crema, crudite, naan
PEI MUSSELS tom kha broth, coconut cream, lemongrass, boudin blanc, white wine, toast
BRAISED PORK BELLY salsa verde, mango salad, radish

Entrees:

BUCATINI PASTA spring vegetables, aglio e olio, breadcrumbs
BUTTERNUT SQUASH RISOTTO roasted butternut squash, shallots, parmesan, pepitas
GRILLED SWORDFISH tamarind glaze, bok choy, hon shimeji mushrooms, lotus root, dashi broth
ROASTED CHICKEN garam masala curry, peaches, grilled corn, summer squash
PORK TENDERLOIN brown butter carrot puree, jamaican jerk cauliflower, sesame seed
COLORADO BISON RIBS serrano pea puree, couscous tabouleh, balsamic beurre noir
NY STRIP pomme puree, red wine demi, chive

Dessert:

CHOCOLATE FONDANT banana semifreddo, peanut buttercream
STRAWBERRY RHUBARB POPSICLE strawberry balsamic drizzle, graham cracker crumble(gf)
MASCARPONE TART yuzu curd, candied pistachio, caramelized citrus

SAMPLE MENU

1st Course

Choice of

CASHEW HUMMUS

calabrian tapenade, spiced cashews, dill crema, crudite, naan

PEI MUSSELS

tom kha broth, coconut cream, lemongrass, boudin blanc, white wine, toast

BRAISED PORK BELLY

salsa verde, mango salad, radish

2nd Course

Choice of

BUTTERNUT SQUASH RISOTTO

roasted butternut squash, shallots, parmesan, pepitas

GRILLED SWORDFISH

tamarind glaze, bok choy, hon shimeji mushrooms, lotus root, dashi broth

ROASTED CHICKEN

achiote butter sauce, roasted butternut squash, piquillo peppers, creamy farro, pickles

NY STRIP pomme puree,
red wine demi

Dessert

Choice of

CHOCOLATE BUDINO

chocolate orange, hazelnuts, sea salt

MASCARPONE TART

yuzu curd, candied pistachio, caramelized citrus