

First Course

Choice of Starter

Field Greens *gf*

Tomato, Cranberries, Goat Cheese, Cashews, Balsamic Vinaigrette

Chef Ben's Housemade Meatballs

Polenta, Broccolini Pesto

The Original Chopped Salad

Smoked Salmon, Couscous, Arugula, Pepitas, Asiago Cheese, Currants, Super Sweet Corn, Marinated Tomatoes, Buttermilk Herb Dressing

Second Course

Choice of Entrée

Amaro Meatloaf

Smashed Potatoes, Roasted Zucchini, Porcini Cream

Seared Sea Scallops* *gf*

Bacon Lardon, Sweet Corn Grits, Pea Greens, Cola Gastrique

Buttermilk Chicken Breast *gf*

Mushroom Risotto, Charred Broccolini, Chicken Jus

Crispy Branzino* *gf*

Cauliflower, Maitake Mushroom, Beet Pesto, Ginger & Lemongrass Dashi

Fair Trade Coffee Short Ribs *gf*

Cherry BBQ Sauce, Parsnip Purée, Sautéed Greens

Tofu Stir Fry *gf*

Grilled Marinated Tofu, Jasmine Rice, Roasted Vegetables

Third Course

Whiskey Bread Pudding

Bourbon Praline Sauce, Whipped Cream

\$44 PER GUEST
AVAILABLE FOR DINE-IN ONLY

** Items may be served raw or undercooked. Consuming raw or undercooked meats, eggs, poultry, seafood, or shellfish may increase your risk of foodborne illness.*

gf - gluten free item (not a gluten free kitchen)