

Private Parties



90TH

BIRTHDAY CELEBRATION

03.15.25

Baked Brie Crostini French brie, arugula,
fig jam & orange

French Bistro Greens Local mixed greens,
lemon Dijon vinaigrette, pickled shallots &
toasted walnuts

Coq Au Vin Crispy chicken thighs, red wine
reduction, mushrooms & sweet onion
duck fat roasted potatoes

Mini Creme Brulé vanilla & burnt cream



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HAPPY BIRTHDAY BRENT

STARTERS

Local White Shrimp
paprika butter & garlic oil

Seared Scallops
marinated orange, shallot & cilantro

GREENS

Greek Salad
feta, garbanzo beans, tomato, cucumber, onion & red wine vinaigrette

MAINS

Seared Beef Tenderloin
served with chimichurri

Crusted Salmon
parmesan, lemon & chive butter

Roasted Garlic Mashed Potato
butter & sea salt

Chard Kale
sherry wine reduction

SWEET

Banana Pudding
butter cookies & vanilla cream

TIM & JENNIFER

HALLOWEEN 2023

SMOKED SALMON BITES

Parmesan, whipped ricotta, fried capers & lemon

JERK CHICKEN SKEWERS

sweet peppers & coconut cream reduction

SWEET POTATO CROQUETTES

roasted red pepper aioli

SMOKED FILET CROSTINI

smoked filet, brie, arugula & aged balsamic

SWEET PHYLLO BITES

chocolate mousse- strawberry & lemon
ricotta- key lime cheesecake

