

WINED and DINED

Our Chefs Your Table

HORS D'OEUVRES

three cheese arancini
*crispy risotto bites,
spinach-basil-pine nut pesto*

whipped ricotta crostini
heirloom tomatoes, basil, fried capers

goat cheese flatbread
shaved potato, asparagus, parmesan

smoked salmon latkes
*mini potato latkes, lemon crème fraîche,
chives*

seared ahi tuna
wasabi aioli, radish, pickled ginger

mini jumbo lump crab cakes
roasted red pepper remoulade

lobster & sweet corn fritters
fresno chili aioli

mini fried chicken biscuits
pimento cheese

roasted beef tenderloin crostini
chive horseradish cream

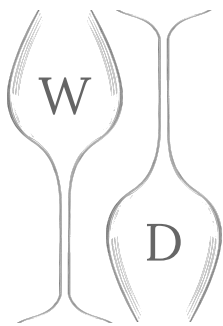
crispy pork belly bites
peach mostarda, shaved celery salad

prosciutto-wrapped melon
mint, maldon, evoo

mini lamb meatballs
harissa, feta, mint, yogurt sauce

artisan cheese & charcuterie spread
*fig jam, olives, cornichon, house mustard,
baguette and artisan crackers*

spanish tapas spread
*marinated manchego, prosciutto-wrapped
dates, spiced olives, pan con tomate (crusty
bread with tomato jam), jamon serrano*



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PLATED SOUPS & SALADS

spring mixed green salad

strawberries, warm crispy goat cheese, candied pecans, champagne vinaigrette

butter lettuce salad

avocado, shaved radishes, citrus, green goddess dressing

salt-roasted beet salad

arugula, whipped goat cheese, pistachios, lemon vinaigrette

tricolore salad

shaved fennel, arugula, radicchio, crispy chickpeas, parmesan, balsamic

torn burrata salad

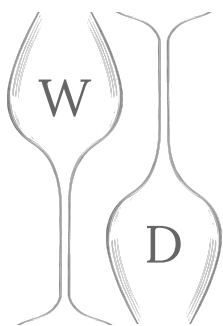
shaved asparagus, sugar snap peas, mint, basil vinaigrette

potato & apple soup

sourdough croutons, picked herbs

heirloom tomato & cucumber gazpacho

chilled summer succotash salad



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FIRST COURSE

beet & ricotta ravioli

handmade beet semolina pasta dough, spring vegetables, brown butter

green spring vegetable risotto

asparagus, English peas, haricot vert, lemon, parmesan

seared ahi tuna

grapefruit, fresno chilis, avocado, shaved radishes

pan-seared jumbo scallops

spicy bacon jam, potato-fennel puree

squid ink spaghetti

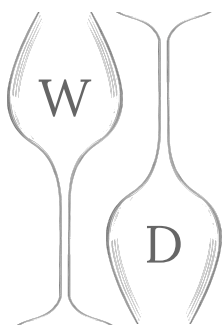
tomato-fennel ragu, calabrian chili butter, seared jumbo shrimp, calamari

seared jumbo scallops

champagne beurre blanc, shaved fennel, citrus, kalamata olives

homemade semolina linguine

lobster, sweet corn, roasted cherry tomatoes, crispy prosciutto



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ENTREES

sous vide new york strip

brown butter carrot puree, roasted spring baby vegetables, red wine demi

grilled marinated hanger steak

crispy baby potatoes, grilled asparagus, chimichurri

pan-seared beef tenderloin filets

potato-parsnip puree, roasted wild mushrooms, red wine sauce, crispy parsnip chips

crispy hudson valley duck breast

brown butter carrot puree, charred heirloom carrots, red wine sour cherry sauce

pan-roasted halibut

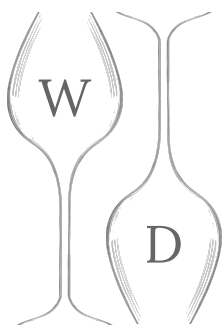
crispy fingerling potatoes, wilted baby spinach, saffron-mussel sauce

miso-glazed chilean sea bass

black forbidden rice, sesame-ginger baby bok choy

seared halibut

charred corn, leek and bacon ragu, purple pee-wee potatoes



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DESSERT

warm bourbon salted caramel bread pudding
homemade vanilla bean ice cream

citrus olive oil cake
lemon curd, candied kumquats

flourless dark chocolate torte
salted caramel, toffee crunch, mascarpone whipped cream

moelleux au chocolat - French molten chocolate cakes
fresh raspberries

brown butter financiers
almond cake, roasted peached, homemade vanilla bean ice cream

strawberry-rhubarb cobblers
homemade vanilla bean ice cream

vanilla bean cheesecake
passion fruit curd, berries

key lime tarts
mascarpone whipped cream, blackberries

mini chocolate pot de crème
dark chocolate, sea salt, raspberries