

PLATED DINNER

ALL PLATED DINNER SELECTIONS ARE SERVED WITH A MIXED GREENS SALAD, ASSORTED ROLLS AND BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, AN ASSORTMENT OF GOURMET HOT TEA, AND ICED TEA

OPTIONAL STARTER UPGRADES

CAESER SALAD \$9.00 PER PERSON
traditional ceaser salad with parmesan croutons

SPINACH SALAD \$10.00 PER PERSON
burrata, arugula, shallots, lardon, deep-fried egg and a cider gastrique

ROASTED BEET SALAD \$11.00 PER PERSON
red and yellow beets with arugula, pickled red onion, goat cheese, and toasted pepitas.

ENTREES

VEGETARIAN ENTRÉE \$25.00++ PER PERSON
spaghetti squash, butternut squash, beets, broccoli rabe, pecorino, and a vegetable demi-glace

ROASTED SALMON \$31.00++ PER PERSON
pan roasted salmon with grilled artichoke hearts, roasted potatoes, chanterelles, and a lemon-dill creme fraiche. gluten free.

TANGERINE CHICKEN \$29.00++ PER PERSON
citrus glazed chicken breast with winter squash ragout, chanterelles, broccoli rabe and a cumin yogurt

FILET MIGNON \$36.00++ PER PERSON
pan roasted filet mignon with fava bean puree, duck fat-roasted vegetables, and liquid parmesan

SHORT RIB \$34.00++ PER PERSON
slow roasted short rib with creamy mashed potatoes, baby carrots, and horseradish cream. gluten free.

SPAGHETTI CARBONARA \$26.00++ PER PERSON
angel hair pasta with lardon, spring peas, and traditional carbonara sauce

PLATED DINNER DESSERTS

\$9++ PER PERSON

tangerine cheesecake
chocolate chip cookie with vanilla ice cream
churros with mexican chocolate sauce
chocolate mousse cake
bread pudding brulee