

Plated Dinner Menu # F

Starters

(host chooses two of the following)

Crab Cakes

fried caper remoulade, spaghetti squash, chives

Antipasto

parma prosciutto, genoa salami, mixed olives, sweet drop peppers,
cornichons, parmesan breadsticks, mustard aioli

Cheese Plate

today's three artisan cheeses, apple & pear butter,
spiced pepitas, pickled jalapeno, grapes, house crackers

Entrees

(host chooses three of the following)

Beef Tenderloin Oscar

scallion mashed potatoes, braised kale & caramelized onions, crab claw béarnaise

Slow Roasted Prime Rib & Garlic Sautéed Shrimp

sour cream mashed potatoes, vegetables du jour, herbed veal jus, crispy onion strings

Premium Catch of Day

apricot caper rice cake, wood fire roasted broccolini, sundried tomato beurre blanc, toasted pistachios

Braised Elk Osso Bucco

creamy white corn & grana padana polenta, roasted root vegetables, natural jus, three citrus gremolata

Desserts

(host chooses two of the following)

Seasonal Fruit Crumb Pie

streusel topping, vanilla ice cream

Crème Brulee

ginger shortbread

S'more, Please.

dark chocolate bombe, toasted marshmallow, coffee toffee, chocolate & graham cracker chunk ice cream

\$60 per person, including fresh bread, soft drinks, coffee or tea, not including tax or gratuity