

SAMPLE MENU

SALAD

BUTTER LEAF & BABY GREENS

pear vinaigrette, aged goat cheese, hazlenut, fennel pollen

CAESAR

romaine, radicchio, thyme crouton, pecorino

ENTRÉE

PAN-ROASTED CHICKEN BREAST

wild mushroom pan sauce, orzo, haricot vert

GRILLED FLAT IRON STEAK

duck fat potato, charred broccolini, chimichurri

CHEVRE RAVIOLI

sweet potato, brussels sprout, carmelized onion, sage cream, saba

DESSERT

FLOURLESS CHOCOLATE TRUFFLE TORTE

or

VANILLA CRÈME BRÛLÉE

\$40 PER PERSON