



Winter Private Dining Options

~Salads~

Crispy Burrata Salad

Homemade Creamy Burrata battered with Italian Style Panko Crust on a Bed of Organic Baby Arugula, Grilled Honey Balsamic Peaches, 5 Year Aged Acorn Fed Imported Serrano Ham and Drizzled with a Roasted Tomato Basil Vinaigrette

Grilled Octopus

BBQ Poached Octopus with Roasted Red Onion, Crispy Homemade Chorizo, Crisp Asian Pear, Tempura Fennel and Ponzu Honey Vinaigrette

Shaved Brussel Sprouts

Shaved Organic Brussel Sprouts with House made Double smoked Bacon Lardons, Fresh Pomegranate, Diced Apples, Toasted Pecans, Crumbled Feta and Honey Dijon Vinaigrette

Smoked Butternut Squash and Baby Kale

Smoked Butternut Squash with Baby Organic Kale, Dried Cranberries, Pumpkin Seeds and Crumbled Goat Cheese Drizzled with an Apricot Vinaigrette

~Appetizer~

French Onion

French Onion Soup Dumplings Topped with Aged Gruyere and Garlic Herb Croutons

Grilled Shrimp

Grilled Jumbo Shrimp topped with Beluga Caviar on a Bed of Saffron Infused Grits, Sweet Pea Puree and Crispy Homemade Chorizo Crumbles

Risotto

Pumpkin Risotto with Goat Cheese, Dried Cranberries and Crispy Fried Sage

Raviolo

Duck Confit, Raviolo with Panko Fried Japanese Eggplant and Sage White Wine Demi-Glace

Confit

Rabbit Confit with Wild Mushroom Cream Mustard Sauce



~Dinner~

USDA Prime Filet Mignon

topped with Butter Poached Lobster over Blue Cheese Infused Grits Cake, Broccoli Rabe,
Red wine Demi, Fried Scallion

USDA Prime Ribeye

with Cream of Brussels Sprout, Duck Fat Roasted Baby Multicolor Potatoes, Shallot Merlot
Reduction

Braised Osso Bucco,

Citrus Champagne Parsnip Puree, Roasted Rainbow Cauliflower

Seared Duck Breast

with Broccolini over Sage infused Polenta, Blueberry Currant Compote

Roasted Baby Lamb Chop

with Fennel, Orange and Pistachio Gremolata, Olive Oil Whipped Potato

Crabmeat Crusted Halibut

with Mujadara Lebanese Rice with Lentils and Honey Champagne Glazed Rainbow
Carrots

Salmon with Chanterelle Mushrooms, Caramelized Corn Pudding and Asparagus (Green
and White), Saffron Foam Sauce

Grilled Apple Cider Brined 16 oz. Pork Chop topped with Bruleed Apples, Southern Style
Bacon Braised Swiss Chard, Spiced Sweet Potato Puree



~Dessert~

Pumpkin Latte Crème Brulee
with Cinnamon Whipped Cream and Espresso Infused Caramel

Warm Apple Crisp with Oatmeal Streusel
and Cranberry Gelato, Toasted Pumpkin Seeds

Coconut German Chocolate Pie
with Salted Caramel and Hot Fudge Ganache

Fig Almond Olive Oil Bundt Cake
Served Warm with Vanilla Bean Crème Anglaise and Pomegranate Seeds

Toasted Chocolate Baklava with Pistachio
and Cabernet Sauvignon Ice Cream

Honey Cinnamon Chablis Poached Pear
with Caramelized Phyllo Nest and Grand Marnier Mascarpone Ice Cream

Triple Chocolate Tiramisu
with Blackberry Jam

Deconstructed Lemon Curd Pie
With Lemon Sorbet and Pickled Blueberries