

Multiple Course Plated Dinner (exp. Small Wedding, Intimate Dinner, Holiday Party)

1st Course Options:

- Sea Scallop Sashimi, Thai Mignonette, Uni
- Steak Tartare, Quail Egg, Crostini
- Tuna Tartare, Avocado, Cucumber
- Lobster Pot Pie
- Wild Mushroom Ravioli, Truffle Sauce
- Grilled Octopus, Fennel Salad, Romesco
- Smoked Duck Confit, Kale Pesto, Fresh Pappardelle
- Foie Gras Torchon, Fruit Compote, Toast
- Sea Urchin Pasta

2nd Course Options:

- Arugula, Grapefruit, Shaved Parmigiano Reggiano, Speck
- Beet and Blue Cheese Salad
- Escarole, Lardon, Poached Egg
- Spring Garden Salad, Golden Beets, Braised Leeks
- Roasted Butternut Squash and Kale Salad, Herb Goat Cheese, Pepitas

3rd Course Options:

- Pan Seared Diver Scallops, Spaghetti Squash, Pancetta
- Pan Seared Local Cod, Creamy Polenta, Asparagus, Chorizo Oil
- Herb Crusted Halibut, Mashed Yukon Gold & Celery Root, French Beans
- Pan Seared Duck Breast, Orange-Cranberry Glaze, Sweet Potato Gratin, Sautéed Brussels Sprout Leaves
- Pan Seared Local Cod, Shitake Mushroom Broth, Mashed Potatoes, Sautéed Spinach
- Beef Short Ribs, Rosemary-Parmesan Polenta, Asparagus
- Grilled Filet of Beef, Truffle Mousse, Potato Gratin, Port Wine Sauce, Haricot Verts
- Cioppino- Monkfish, Shrimp, Clams, Mussels, Calamari
- French Cut Chicken Breast, Wild Mushroom Risotto, Green Beans, Demi-Glace
- Grilled Giant Prawns, Paella Cake, Scallion Oil

Dessert Options:

- Strawberry Short Cake on Homemade Scones
- Assorted Cheesecake Bites
- Key lime Pie
- Chocolate Ganache Cake with Fresh Raspberries
- Vanilla Bourbon Crème Brulee
- Flan
- Peach and Raspberry Cobbler