



SEATED DINNER

SPRING/SUMMER SEATED DINNER MENU

FIRST COURSE - Choose 1

SOUP

Spring pea soup - crab - pink peppercorn - mint - avocado

SALAD

Chopped salad - cucumber - feta - tomato - corn - olives - pulled crouton
Frisee - bacon lardon - pear - soft boiled egg - herbs - green goddess dressing
Asparagus - morel mushroom - shaved egg - baked parmesan
Arugula - preserved lemon - strawberries - barrel aged balsamic 25 years
Heirloom tomato - burrata - basil - balsamic - sea salt

MAIN COURSE - Choose 1

FISH

Olive oil poached wild halibut – fresh peas – sugar snap peas – sea beans – saffron broth
Roasted red snapper – foraged mushrooms – poached new potato – watercress – sorrel broth
Pan seared scallops – wilted greens – Meyer lemon - apple – cauliflower emulsion

MEAT

Spring lamb loin - chickpeas – oven roasted tomato – pickled ramps – tomato
Beurre blanc
Roasted 5 spiced duck breast – New potato – haricot vert - hazelnuts – apricot
Chicken breast – rainbow Swiss chard and carrots – tarragon – brown chicken jus
Braised short rib and sirloin – glazed spring vegetables – Beef demi

SILENT VEGETARIAN OPTION

Roasted carrots - crema - dill - lime - goat cheese

DESSERT

Almond partait - Almond dacquoise base topped with light and airy almond and egg whites
Exotic mousse - Mango and red fruit mousse on coconut dacquoise biscuit, mango glaze
Royal Dome - Dacquoise biscuit, hazelnut crunch, chocolate mousse and gold leaf
Paris Brest - Choux pastry crown filled with a praline mousse topped with shaved almonds
Chocolate secret - Crunchy nougat, dried fruits, chocolate mousse and chocolate stick
Molten Chocolate - molten chocolate lava cake - vanilla gelato



FALL/WINTER SEATED DINNER MENU

FIRST COURSE - Choose 1

SOUP

Butternut squash soup - toasted pepitas - pumpkin oil - rye - ricotta
Cauliflower soup - porcini oil - dill

SALAD

Roasted carrots and tri-color beets - lemon yogurt - baby kale - balsamic reduction
Tuna tartare - puffed grains and rice - micro kale and watercress - chili pearls - olive oil - Sea salt
Beef Tartare - Dijon - crispy capers - pickled mustard seeds - rye toast - sunflower seeds
Roasted squash - burrata - brown butter - crispy sage - golden raisins
Roasted tomato and goat cheese tart - farmers greens - seasonal sprouts - hazelnuts

MAIN COURSE - Choose 1

FISH

Olive oil poached halibut - wilted leeks - mushroom risotto - oven dried shiitake - parmesan crisp
Roasted Branzino - pickled pearl onion - honey roasted carrots - watercress and fennel broth
Pan seared scallops - brown butter cauliflower puree - wilted escarole - garlic confit - crispy capers

MEAT

Roasted leg of lamb - French lentil smash - Pistachio - tomato fondue
Roasted chicken breast - Swiss Chard - apple cider farro - brown chicken jus
Braised short rib - glazed fall vegetable - wilted kale - horseradish - beef demi

VEGETABLE

Carrots and beets - coriander - dill - artisan beans - vegetable broth -(vegan)
Roasted Cauliflower - pistachio - raisins - parsley and thyme - pomegranate molasses

DESSERT

Chocolate Vendome - chocolate genoise - raspberry gelee - chocolate ganache
Curried pineapple and mascarpone gelato - pink peppercorns
Flourless chocolate cake - gelato - candied kumquats

