

SIT DOWN DINNER

STARTERS + SIDES

CHOOSE 1 SALAD, 2 SIDES, AND 2 ENTRÉES



STARTERS

YOUNG BEETS WITH GOAT CHEESE

Baby gem lettuce, a variety of young beets, black olive, and chèvre

THE HARVEST

Roasted seasonal vegetables, baby kale, crispy quinoa, whipped labneh

CITRUS SALAD

A selection of fresh citrus, mixed baby lettuces, fennel, citrus vinaigrette

CEASAR SALAD

Baby gem lettuces, pecorino and parmesan, croutons, white anchovy

ACCUTREMONTS

FINGERLING POTATOES

Poached and fried crispy, served with creme fraiche

MARKET BROCCOLI

Blanched and roasted with lemon and fresh herbs

WARM HEIRLOOM GRAINS

Variety of seasonal market vegetables and roasted mushrooms

HARICOT VERT

Green beans blanched and roasted with fines herbs and lemon

POMMES PUREE

Yukon potatoes and confit garlic

MAC & CHEESE

Fusilli pasta and our signature cheese blend

ORZO PILAF

Fresh vegetables and pickled mushroom

SIT DOWN DINNER



ENTRÉES

CHOOSE 1 SALAD, 2 SIDES, AND 2 ENTRÉES*

MEATS

CHICKEN

Herb roasted chicken: Herb butter and jus de vin blanc

Barbecue chicken: Roasted chicken breast glazed in our signature barbecue sauce

BEEF

24 hour Short Rib

Filet of Beef *

NY Strip *

Grilled Skirt Steak

**Accompanied by crispy onion and your choice of sauce*

BEEF SAUCES

Roasted mushroom balsamic jus

Red wine demi glace

Herbed butter sauce

Chimichurri

SEAFOOD

FISH

Roasted Salmon *

Seared Yellowfin Tuna *

Local Line Caught Hake *

Supplemental Options

Halibut or Striped Bass
(Subject to seasonal availability)

FISH SAUCES

Miso sake

Yuzu ponzu

Herbed lemon cream

Thai coconut fumet

VEGETARIAN

Choice of one

Roasted maitake mushroom:
Black Garlic, Mushroom
Burre Blanc

Chili relleno: Pepper stuffed
with wild rice, pickled
mushrooms, seasonal
vegetables, and chili

Note: Both options can be offered Vegan

****ENTREES COMBINING FILET OR STRIP WITH A FISH OPTION WILL RESULT IN AN UPCHARGE****

MENU BY EXECUTIVE CHEF JAMES NEAL