

Below are examples of our plated dinner menus ranging from \$75–125 per person. All include beer and wine; hard liquor is additional.

## Spring

Riesling soaked artichoke salad / tapenade vinaigrette  
Seared diver scallops / thyme scented English peas  
Valrona chocolate soufflé / mango syrup  
Assorted artisan breads  
Wine / beer

## Summer

Heirloom jersey tomato salad / balsamic marinated Reggiano  
Butter poached Maine lobster / charred summer corn hash  
Bourbon soaked strawberry shortcake / pistachio gelato  
Assorted artisan breads  
Wine / beer

## Fall

Butternut squash bisque / pumpkin spiced crouton  
Porcini crusted filet of beef / roasted garlic whipped potatoes  
Classic French apple tart tartin / cinnamon gelato  
Assorted artisan breads  
Wine / beer

## Winter

Golden beet salad / Montrachet crouton / honey rosemary vinaigrette  
Halibut plancha/French lentils / garlic jus  
Orange ginger crème brûlée / coconut crisps  
Assorted artisan breads  
Wine / beer