

PLATED DINNER SUGGESTIONS

CHAR GRILLED BARREL CUT FILET MIGNON + HERB COMPOUND BUTTER
BLACKENED CHILEAN SEA BASS + JERK BÉARNAISE
CHICKEN MILANESE WITH BABY ARUGULA + LOCAL GOAT CHEESE
FIVE SPICE POWDER RUBBED MUTTON SNAPPER
PENNE + LOCAL BURRATA + PANCETTA CREAM SAUCE
TANDOORI RUBBED DAY BOAT SCALLOPS + APRICOT YOGURT DRIZZLE
CABERNET BRAISED SHORT RIBS + GORGONZOLA POLENTA
CHILI DUSTED SWORDFISH + MEDITERRANEAN SALSA
MUSHROOM DUXELLE + SMOKED MOZZARELLA STUFFED CHICKEN
BUGATINI FRA DIAVOLO WITH BABY HEIRLOOMS + GRILLED PRAWNS
MONGOLIAN BBQ PORK CHOPS + BABY BOK CHOI
MAYTAG BLUE CRUSTED PRIME SKIRT STEAK + TOBACCO ONIONS
BUTTERNUT SQUASH RAVIOLI + BROWN BUTTER SAGE SAUCE
WASABI PEA ENCRUSTED AHI TUNA + NORI SLAW
MAPLE + CRACKED PEPPER BERKSHIRE PORK TENDERLOIN
RACK OF ELYSIAN FIELDS LAMB OREGANATA STYLE + NATURAL JUS
SHAKING BEEF OVER WATERCRESS POLENTA
MARYLAND CRABCAKES + WHITE TRUFFLE AIOLI + RED BELLS
TEA SMOKED DUCK WITH 100 ALMOND SAUCE + PICKLED MANGO
WILD ALASKAN SALMON WITH HONEYCUP MUSTARD YOGURT
SQUID INK LINGUINE WITH CHERRY PEPPERS + LUMP CRAB
KONA + BROWN SUGAR RUBBED DELMONICO RIB EYE
SOFTSHELL CRAB MEUNIÈRE + GARLICKY SPINACH
ROCK SHRIMP + CHORIZO FLAUTAS + MULATTO PEPPER QUESO
VEAL OSSOBUCCO + PROPER GRAVY + MARROW - PARSLEY SALAD
GRILLED CHICKEN FIORENTINO + PROSCIUTTO DI PARMA + FONTINA



MIGHT WE SUGGEST OUR SIGNATURE SIDES?

FLAME GRILLED JUMBO ASPARAGUS
SAUTÉED HARICOT VERT + ROASTED SHALLOTS + BACON
GRILLED ZUCCHINI + SUMMER SQUASH WEDGES
FIDDLE HEAD FERNS + WILD MORELS
WOK SEARED BROCCOLI WITH CHILI FLAKES
TOBACCO ONIONS
SAUTÉED BABY BOK CHOI
GARLICKY SPINACH
ROASTED FINGERLING POTATOES + FRESH THYME + ROSEMARY
GRILLED YAMS AND YUKON GOLD POTATOES + HARISSA
LOBSTER MAC + CHEESE WITH 4 YEAR AGED CHEDDAR
SWEET POTATO WEDGES + BROWN SUGAR + ANCHO CHILI
JASMINE RICE
HASSELBACK POTATOES WITH PARMESAN + FRESH HERBS

AS ALWAYS THESE MENUS ARE JUST SUGGESTIONS, OUR CHEFS CAN CREATE ANYTHING YOU
HAVE YOUR HEART SET ON!