



EVENTS PRIX FIXE MENU \$95

STARTERS

FRIED BRUSSEL SPROUTS (GF)
GRAIN MUSTARD VINAIGRETTE, BACON LARDONS

BEET SALAD (GF, V)
BITTER GREENS, CITRUS VINAIGRETTE, CANDIED PECANS, FROMAGE BLANC, BALSAMIC GLAZE

FRIED CAULIFLOWER (GF, V)
HERB YOGURT, WINE PLUMPED GOLDEN RAISINS, TOASTED PINE NUTS, PARSLEY

SHRIMP & GRITS (GF)
CREAMY POLENTA, CHILI AND HERB CHIMICHURRI

CAULIFLOWER CAESAR
LACINATO KALE, SHAVED CAULIFLOWER, LEMON, FOCACCIA BREADCRUMBS, PARMESAN

MAINS

SHORT RIB PACCHERI (GF)
7 OZ SHORT RIB, BEEF RAGU, PASTA JOE'S FRESH PACCHERI, PARMESAN CHEESE, DEMI GLACE, FRESH BASIL

SEARED SCALOP RISOTTO
PARSNIP PUREE, ROASTED ROOT VEGETABLES, CRISPY PROSCIUTTO, CHILI OIL

VEGETABLE PASTA (V)
ROTATING PASTA, BUTTERNUT SQUASH, PARMESAN CHEESE, MAITAKES, CRISPY SAGE, FRESH HERBS, WHITE WINE

CRISPY PORK BELLY (GF)
APPLE-FENNEL BEURRE BLANC, HONEY-WINE GLAZED RAINBOW CARROTS, CHIVE OIL

GRAIN BOWL (VG)
QUINOA, PEARS, ROASTED SEASONAL SQUASH AND ROOT VEGETABLES, ARUGULA, HERB-LEMON VINAIGRETTE

DESSERTS

CHEF'S SELECTION OF MINI DESSERTS
INCLUDING BUT NOT LIMITED TO: COOKIES, BROWNIES, TRUFFLES, PASTRY ETC.
PLEASE INFORM OF ANY DIETARY RESTRICTIONS/FOOD ALLERGIES

OPTIONAL ADDITIONS

priced as each

SMOKED SALMON TARTINE 6
DILL CREME FRAICHE, CHERRY TOMATOES

DEVILED EGGS 4
PICKLED SHALLOT, DILL

GRILLED SHIITAKE MUSHROOMS 4.5
GREEN ONION, SESAME, TAMARI

CAPRESE SKEWERS 4.5
MOZZARELLA, BASIL, TOMATOES, BALSAMIC GLAZE

Menu available as a plated, family-style or buffet style service

**Price includes your choice of three starters, three mains and two desserts - A 25% taxable service charge applies: 20% to service personnel, 5% to the house - Guaranteed entrée counts due five business days prior to your event - Onsite ordering (if approved) will add \$15 per guest*

