

First Bites:

Sautéed Haloumi w/ Roasted Marcona Almonds
and Local Blackberry Honey

Polenta Moons w/ Bechamel Sauce & Crispy Prosciutto

or Dates and Apricots Stuffed w/ Goat Cheese and Wrapped in Prosciutto

Carrot Hummus and Olive Fig Tapenade w/ Crostini and Spring Veg

Paired w/ Sauvignon Blanc

Main Event:

Tortellini Soup w/ Escarole, Pecorino & Guanciale

or Asparagus and Carrot Salad w/ Dukkah, Pistachios

& Goat Cheese

Pistachios & Goat Cheese

Braised Short Ribs w/ Pearled Onions, Veggie Trilogy & Red Wine

Farro Stuffed Acorn Squash (Vegan/Vegetarian)

or Salmon Wellington (Salmon stuffed w/ Mascarpone, Smoked Salmon &
Herbs) and Wrapped in Pastry Dough

Creamy Mashed Potatoes, Sweet Potato Purée or Saffron Rice

Sautéed Asparagus & Broccoli

Rabe, or Roasted Brussels Sprouts and Carrots

Paired w/ Cabernet, Malbec

or Red Blend

Sweet Finale:

Meyer Lemon Poppyseed Cake

w/ Berries and Lemon Lime Curd

Frozen Chocolate Rum Torte

Dessert Wine/Port

Amuse the Palate

Seared Scallop Spoons w/ Herb Butter Sauce
Haloumi w/ Lavender Honey & Toasted Almonds
Tarragon Chicken Salad in Cucumber Boats

Rosé

Salad Course

Winter Greens w/ Burrata, Dried Cherries, Caramelized Walnuts
& Cherry Champagne Dressing
Artisan Bread with Olive Oil & Butter

Chardonnay

First Course

Duck Rilette Flatbread w/ Fig Jam (One GF)

Pinot Noir

Second Course

Mediterranean Lamb Chops & Crispy Riblets
Black Cod or Halibut with Sicilian Pesto
Roasted Asparagus & Rainbow Carrots w/ Balsamic Reduction

Syrah

Sweet Finale

Frozen Chocolate Rum Torte with Berries
or Pavlova w/ Key Lime Curd and Vanilla Creme

Dessert Wine

Espresso · Cappuccino ·

\$150 - \$200pp