

S A M P L E M E N U

PASSED CANAPÉS

Creole Crab Cakes

House Pickles, Sambal Aioli

New Zealand Lamb Chops

Chimichurri, Kecap

Compressed Watermelon

Local Feta, Mint Oil, Balsamic GF, VG

STATIONARY DISPLAY

Artisan Cheese Board

Chef's Selection of Local & Imported Cheeses, Artisan Breads,

House Made Crackers, Seasonal James, Local Fruits & Berries VG

FIRST COURSE

Heirloom Tomato Caprese

House Pulled Mozzarella, Olive Oil, Balsamic Vincotto, Micro Basil GF, VG

SECOND COURSE - CHOICE-OF-ENTRÉE

Pan Seared Salmon

Celery Root Purée, Braised Broccolini, Pickled Fennel, Champagne Beurre Blanc GF

Peppercorn Crusted Beef Tenderloin

Roasted Garlic Pomme Purée, Charred Onion, Oyster Mushrooms, Truffle Bordelaise GF

DESSERT

Chocolate Budino

House Made Peanut Butter, Pecan Soil GF, VG

~ \$83 PER PERSON

