

WINED & DINED

Our Chefs, Your Table

HORS D'OEUVRES

crispy pimento cheese fritters
with pepper jelly (gf)

parmesan arancini
*crispy risotto fritters,
served with butternut squash purée
and pumpkin seed pesto (gf)*

roasted wild mushroom toast
*with whipped ricotta
and caramelized shallots
on house-made focaccia (gf)*

lobster & sweet corn fritters
with calabrian chili aioli (gf)

seared rare tuna bites
*with yuzu-ginger aioli,
cucumbers, fresno chilis
and black sesame (gf)*

mini maryland-style crab cakes
with old bay tartar sauce (gf)

“shrimp and grits” shooters
*white cheddar grits,
lemon-paprika butter sauce (gf)*

mini lamb meatballs
with harissa, feta and mint yogurt (gf)

prosciutto-wrapped dates
*with whipped goat cheese, pistachios
and honey (gf, contains nuts)*

crispy pork belly bites
*with homemade apple butter,
pickled mustard seeds
and shaved celery slaw (gf)*

roasted fig and burrata crostini
*with prosciutto, torn burrata,
and wildflower honey*

mini fried chicken biscuits
*with cheddar, chives, hot honey,
persian cucumber pickles and garlic aioli*

artisanal cheese & charcuterie board
*fig jam, marinated olives, cornichon,
house mustard, seasonal fruit,
baguette and artisan crackers*

spanish tapas
*aged manchego, drunken goat cheese, warm
marcona almonds, citrus olives,
stuffed peppadews, jamon serrano,
iberico salami and house mustard*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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PLATED FIRST COURSE

All plated first course items are gluten-free (gf)

shaved brussels sprout and tuscan kale salad
*with crispy prosciutto, sliced asian pears, candied pecans
and champagne vinaigrette (gf, contains nuts)*

butter & gem lettuce salad
with shaved radishes, chives, parmesan and lemon vinaigrette (gf)

salt roasted beets and whipped burrata
*with baby arugula, shaved fennel, citrus
and coriander-pistachio breadcrumbs (contains nuts)*

honey crisp apple salad
*mixed greens, shaved honey crisp apples, warm crispy goat cheese,
savory pumpkin seed granola and cider vinaigrette*

roasted butternut squash bisque
with sage crema and brown butter hazelnuts

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PLATED MIDDLE COURSE

butternut squash agnolotti

*with taleggio fonduta, roasted winter squash,
parmesan breadcrumbs and celery leaf salsa verde*

black truffle rigatoni carbonara

*handmade semolina pasta, crispy pancetta, parmesan, egg
and black truffle butter*

roasted wild mushroom & red wine risotto

with crispy beech mushrooms and pecorino (gf)

lobster gnocchi

with warm lobster salad, lemon and chives

shrimp “paella”

*saffron rice, braised fennel, roasted cherry tomatoes
and sofrito butter (gf)*

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MAIN COURSE

roseda farms pan seared strip steak

*crispy fingerling potatoes, garlic aioli, roasted wild mushrooms
and chimichurri (gf)*

pan-seared beef tenderloin filets

brown butter carrot purée, roasted root vegetables and sauce bordelaise (gf)

braised beef short ribs en barolo

*carrot farro, red wine reduction, smoked onion marmalade
and shaved raw heirloom carrot salad*

slow-roasted lamb roulade

*braised lamb, sweet potato purée, crispy brussels sprouts,
preserved cherry compote, lamb jus (gf)*

coriander and fennel-crusting Crescent Farm's duck breast

*parsnip purée, roasted honey crisp apples, braised cippolini onions
and cardamom-red wine jus (gf)*

pan-seared pacific halibut

*new england-style "clam chowder" with little necks, smoked leeks,
baby potatoes, braised kale, squid ink tuille (gf)*

miso-glazed chilean sea bass

*cauliflower purée, crispy baby potatoes, roasted wild mushrooms
and smoked onion marmalade (gf)*

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DESSERTS

nana's olive oil cake

*with lemon curd, winter citrus, house-made "honeycomb"
and white chocolate ice cream (gf)*

ricotta cheesecake

*with roasted pears, golden raisins and toasted pecan crumble
(gf optional, contains nuts)*

caramelized apple frangipane tart

served warm with earl grey anglaise and vanilla ice cream (contains nuts)

pumpkin vanilla pot de creme

*maple whipped cream and white chocolate pumpkin seed biscotti
(gf optional)*

death by chocolate

*flourless dark chocolate cake, white chocolate ganache,
chocolate cookie crumbs and raspberries (gf)*

key lime tarts

salted graham cracker, mascarpone whipped cream, berry coulis (gf)

seasonal vegan desserts

from Crème de la Crop

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