



HAPPY ANNIVERSARY

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First Course "Amuse"

Truffle Croquette | Pecorino & Aleppo Reduction | Carrot Top Gremolata

Second Course

Local Mesclun Mix | Brioche Croutons | Heirloom Tomato | Radish | Cucumber | Strawberry | Persimmon Vinaigrette

Third Course

Rack of Lamb | Oregano Citrus Crumb | Smoked Tomato Romesco | Chili Oil | Horseradish Garlic Foam

Fourth Course

Bronzed Sea Scallops | Chili & Lime Gastrique | Thai Basil

Fifth Course "Palate Cleanser"

Watermelon Granite | Ginger Compressed Cucumber | Dill

Sixth Course

Cast Iron Filet | Fingerlings | Beurre Noisette Poached Asparagus | Apricot & Port Wine Demi-Glace

Seventh Course

Wild Berry Cobbler | Vanilla Gelato | Mint



CONGRATULATIONS

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Amuse

Surprise!

Salad

Bibb | Mesclun Mix | Roasted Corn | Heirloom Tomato | Seasonal Fruit | Cucumber | Radish | Citrus Vinaigrette

Entree Option

Pan-Seared Salmon | Herb Roasted Potatoes | Grilled Asparagus

Or

Cast Iron Sirloin | Whipped Yukon Golds | Charred Broccolini | Thyme & Cracked Pepper Compound Butter

Dessert

Chocolate Mousse | Raspberry | Mint



HAPPY BIRTHDAY

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Amuse

Surprise!

First Course

*Bibb | Romaine | Brioche Croutons | Aged Parmesan | Lardons |
Radish | Cracked Pepper | Caesar Dressing*

Second Course

*Sea Scallops | Confit Duck | Orzo | Blistered Tomato | Grilled Corn |
Scallion & Yuzu Vinaigrette*

Third Course

*Cast Iron Filet | Asparagus | Broccolini | Baby Dutch Potato | Herbed
Beurre Blanc*

Fourth Course

Creme Brûlée | Fresh Fruit | Mint



HAPPY NEW YEAR

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Appetizer

*Spinach, Artichoke, & Cheddar Dip
Caramelized Onion, Bacon, & Thyme Dip
Herbed White Bean Hummus finished with crispy panko*

Amuse

Surprise!

Bread Service

Organic Sourdough served with a Brown Sugar & Juniper Butter

First Course

*Bibb | Romaine | Acorn Squash | Sous Vide Beets | Radish | Cucumber | Pumpkin Seeds |
Pears | Spiced Vinaigrette*

Second Course

*White Fish (rotates based on availability) | Butternut Squash Risotto | Herbed Malibu Carrot
| Pomegranate Gastrique*

Third Course

*Cast Iron Filet | Roasted Garlic & Cracked Pepper Fingerlings | Wilted Curly Kale | Gooseberry
& Thyme Pan Jus*

Fourth Course

Caramelized Apple Tart | Almond Chantilly