**Platters**

-Four cheeses with candied walnuts, pickled onions, honey and crackers

-Three meats charcuterie platter with mustard 2 ways, cornichons and crostini

-Cheese and charcuterie platter with 3 cheeses, 2 meats, cornichons, candied walnuts, olives and crackers

-Mediterranean platter with hummus, tzatziki, pickled onions, olives, and pita bread

-Antipasto platter with roasted peppers, artichokes, olives, pepperoncini, bruschetta, olive oil and herbs for dipping, focaccia bread

**Starters**

-Crab cakes with cucumber slaw

-Smashed white anchovy with capers on crostini

-Bleu cheese and lamb stuffed dates wrapped with bacon drizzled with prosecco gastrique

-Tuna tartare with gojuchang, yuzu, *Bragg’s* aminos, on marinated cucumber

-Tomato and mozzarella

-Caviar and sweet potato waffle with crème fraîche

-Watermelon and chimichurri

**Salads**

-Watermelon burnt ends with heirloom tomatoes, salted almonds, feta and fresh herbs

-Farmer’s market salad with fresh fruit, flowers and farm fresh veggies

-Grilled sweet potatoes with baby kale, salted almonds, croutons, and citrus vinaigrette

-Fennel, avocado and citrus salad with market greens and cilantro

-Classic wedge salad with bleu cheese, tomato, bacon, shallots, and bleu cheese dressing

-Classic Cesar salad with white anchovy, garlic croutons, and shaved pecorino Romano

-Roasted beets with champagne vinaigrette, aged gouda, and salted almonds

-Aguachiles…citrus cured freshwater shrimp with cucumber, fresh citrus and gojuchang marinated radishes

-Earth and turf...beet & beef carpaccio with balsamic braised portobellos with spicy romescoe and herb salad

-Elk tartare with capers, shallots, cilantro, chipotle aioli and grilled baguette

-Caviar with sweet potato blini, smokey crème fraîche, crispy chips,

**Meat**

-Grilled NY with whipped truffle mashed potatoes and red wine jus

-Kurobuta pork chop with brown butter apple purée, charred endive and crispy sage

-Mary’s chicken breast with tomato provençal and rosemary jus

-Lamb chops with and broccolini with lemon mint jus

-Petite filet with grilled squash purée, charred shallot, and peppered red wine demi

-Crab surf and turf with prime rib roast, sweet potato purée, and bearnaise

**Seafood**

-Roasted salmon with herbed rice pilaf and chive oil

-Pan seared scallops with potato fondant, roasted cauliflower, and mustard cream

-Garlicky shrimp and cheesy grits

-Lobster with lemon garlic grilled asparagus and bearnaise

-Pan roasted cod with braised sweet anise and beet gastrique

-Green lip mussels in white wine sauce with peppers, herbs, tomato and crispy baguette

-u15 shrimp with summer squash and veggie jus

-Salmon cake with garlic roasted eggplant and glazed carrots

**Pasta**

Etto Pastificio Pastas

-Spaghetti and meatballs in marinara

-Mac+Cheese with crab, lobster, mushroom steak or brisket

-Lemon rosemary risotto

-Caccio è peppe

-Chicken or shrimp piccata with pasta aglio e olió

-Mushroom ravioli in garlic crab cream

-Veal/chicken/pork scallopini with spaetzle

-Duck ragout with potato gnocchi and rosemary jus

**Sides**

-Gratin...potato, cauliflower or squash

-Balsamic Brussels sprouts with bacon and pepitas

-Creamy corn, greens, or mushrooms

-Baked potato or sweet potato

-Ratatouille

-Rice pilaf...white, wild or cauliflower

-Grits or polenta

-Mushroom risotto

**Dessert**

-Flourless cardamom chocolate cake with peanut butter caramel and toasted marshmallow fluff

-Lemon ginger tartlett

-Salted caramel crème brulee

-Champagne butter cake with roasted strawberries and whipped mascarpone cream

-Apple “cake” with whipped cardamom mascarpone