

Dinner with Benefits

COOL SIPS

Black & White Martini

Espresso Vodka | Baily's Chocolate
Madagascar Vanilla, Cream
Drizzle of Chocolate Syrup 17

Lemonade Lush

Ketel One Cucumber & Mint | Mint |
Cucumber
Fresh Sweet Lemonade 14

Paradise

Papa's Pilar Dark Rum
Coconut Cream | Pineapple Juice
Splash of OJ | Nutmeg 15

Fly Like a Butterfly

Roku Gin | Blueberry Puree
Lemon | Tonic 16

Tropical Heat

Tanteo Jalapeno Tequila
Lime Sour, Mango
Sweet & Spicy Jalapeño Salted Rim 17

Watermelon Mule

Tres Genraciones Reposado Tequila
Watermelon Puree
Fresh Lime Juice | Ginger Beer 16

Smoked Old Fashion

High West Rye, Agave, Filthy Cherry,
Orange Twist, Angusta Bitters 18

DINNER AT THE BIG TABLE

Part Dinner, Part Party . . .
All Social

Ask about our unique multi course
private party dining experience hosting
8 to 14 guests.

GETTING STARTED

choose one

Arugula Salad

Cherry Tomato, Red Onion,
Garlic Croutons, Bacon Vinaigrette

Roasted Carrots

Honey Whipped Ricotta, Chili Crunch

Salmon Tartare

Avocado, Red Onion, Lemon Oil, Mango,
Wasabi, Creme Fraiche, Sweet Soy, Chips

Roasted Strawberry & Burrata

Prosciutto, Pesto & Balsamic Drizzle

MAIN PLATES

choose one

Pear, Ricotta & Gorgonzola Pasta Purses

Portobello Mushroom, Broccolini, Shaved Parmesan
Brown Butter Sage Sauce

Walnut Crusted Rainbow Trout

Walnut Bread Crumb, Roasted, Charred Broccolini,
Whipped Sweet Potato, Honey Cinnamon Compound Butter

Angry Shrimp Rigatoni

Shrimp, Rigatoni, Spicy Cognac, Pink Tomato Sauce

Wagu Steak Frites

Sliced Filet, Au Poivre "Peppercorn" Sauce French Fries

Tropical Chicken Milanese

Crispy Panko Crusted Chicken Breast
Pineapple Strawberry Salsa, Arugula, Balsamic Drizzle

SWEET ENDING

Choose One (selections may vary)

Cremé Breulé

Classic French Creme Brulee

Affogato

Espresso & Vanilla Gelato

Wild Berry Cheese Cake

Traditional Cheese Cake, Wild Berry Compote

\$60 per guest

beverages not included