

Dinner with Benefits

COOL SIPS

Black & White Martini

Espresso Vodka | Baily's Chocolate
Madagascar Vanilla,
Drizzle of Chocolate Syrup 15

Lemonade Lush

Shady Vodka | Mint | Cucumber
Fresh Sweet Lemon Juice 13

Paradise

Papa's Pilar Dark Rum
Coconut Cream | Pineapple Juice
Splash of OJ | Nutmeg 13

Fly Like a Butterfly

Roku Gin | Blueberry Pureé
Lemon | Tonic 14

Tropical Heat

Tanteo Jalapeno Tequila
Lime Sour, Mango
Sweet & Spicy Jalapeño Salted Rim 14

Watermelon Mule

Tres Generaciones Tequila
Watermelon Puree
Fresh Lime Juice | Ginger Beer 13

Aperol Spritz

Prosecco | Aperol | Club Soda 11

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

Grilled Artichoke Heart

Herbed Vinaigrette

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

Charred Broccolini, Whipped Sweet Potato,
Honey Cinnamon Compound Butter

Linguini & Clams

Garlic, Extra Virgin White Wine, Olive Oil

Steak Frites

Sliced Filet, Au Poivre Sauce French Fries

Tropical Chicken Milanese

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

\$49 per guest

Beverages Not Included / \$12pp Sharing Plate Fee