

DINNER SERVICE

\$80 per Person

AMUSE BOUCHE

SHISO NORI GOMA BREAD

Honey Butter

SMOKED CHICKEN BONE BROTH

Dry Aged Beef Fat, Crispy Maitake, Micro Herbs

SALAD COURSE

WINTER CHOPPED SALAD

Spiced Cranberry Goat Cheese Spread, Kale, Napa Cabbage, Cucumber, Peppers, Golden Beet, Squash, Apple Cider Shallot Vin, Crispy Chickpeas, Sumac, Crumbled Feta

ENTREE

PRIME SOUS VIDE SHORT RIB

Lobster Dumpling, Kabocha Squash Puree, Rainbow Swiss Chard, Demi Glace, Herb Chili Salad, Toasted Garlic Crumble

DESSERT COURSE

MISTY LEMON MERINGUE

Sweet Crust, Lemon Curd, Italian Meringue, Mint Cress, Lemon Zest

LOUNGE SERVICE

\$35 per Person

GRAZING BOX

Assortment of Heirloom Crudite, Charcuterie & Cheese, Basil Feta, Green Olive, Pita Chip & Crostini + Chocolate Covered Strawberries

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GLASS OF PROSECCO

*Vegan and Gluten Free Options Available Upon Request. RSVP with Meal Selections by **Feburary 1st.**

