



THREE COURSE SEATED DINNER

HORS D'OEUVRES

BLANKETED FRANKS
caraway kraut mustard sauce

PORK BELLY BLT
tomato jam, arugula, brioche crostini

CITRUS LOBSTER
old bay potato latka, shaved celery

CRISPY RIGATONI
wild mushroom marinara, arugula pesto, ricotta

BLACKBERRY BRIE GOUGERES (ss)
lemon, tarragon, maple crackle

CAULIFLOWER PIZZETTA (gf)
artichokes, fontina cheese, kale, lemon

CLASSIC SHRIMP COCKTAIL (gf)
horseradish gin cocktail sauce

BRUSSELS WALDORF
smoked chicken, pecans, apples

THREE COURSE DINNER

APPETIZER

GREENMARKET BURRATA SALAD (ss)
heirloom tomatoes, runner beans, kale & red frill mustard greens
toasted pistachio dust, lemon pesto

ENTRÉE

ARTISAN STEAKHOUSE BEEF
caramelized cipollini onions, ak-1 steak sauce
duck fat roasted fingerlings, vine tomatoes, cauliflower creamed spinach

JARDINIÈRE CHICKEN
dijon tarragon chicken jus
carrot & truffled yukon potato purée, snap peas & pea shoots

SNAPPER PROVENCAL
tomato fennel coulis, olive tapenade & basil couscous
with crispy artichokes, tomatoes, arugula & parmigiana

DESSERT

KEY LIME TART
graham crumb crust, torched coconut marshmallow sauce
three berry sorbet, passion meringue kisses, dark berries

FRIANDISES
served to the tables after dessert
salted caramel brownies, meyer lemon shortbread, raspberry ganache kisses,
almond florentines, Skylark tropical passion macaroons, fresh strawberries