



DINNER

\$75 per person | Served family-style

APPETIZERS

Squash Rotini

Ricotta and pecorino, pine nuts, blistered vine tomatoes

Wood-Roasted Beet Salad

Marinated figs, feta, maple roasted walnuts, hibiscus vinaigrette

Stuffed Pepper

Italian sausage, grilled broccoli rabe, black olive, country white crouton

ENTRÉES

Choose three

Orecchiette

Squash, walnuts, sage, truffle, brown butter

Slow-Roasted Lamb Shoulder

Artichoke, green olives, grilled trevisano, apple, fingerling potatoes

Wild Black Sea Bass

Macadamia truffle vinaigrette

Green Circle Chicken

Basil, lemon, fennel

Grass-Fed Ribeye

Parsley anchovy gremolata

SIDES

- Fries
- Dressed Greens
- Grilled Market Vegetables

DESSERT

Tower of Treats

Assortment of seasonal treats

One of each type per person

- Mini pumpkin cupcakes with brown sugar frosting
- Pecan tart bites
- Lemon marshmallow
- Mini cranberry cheesecake ice cream popsicle

EXTRAS

Cheese Fondue

\$40

Potatoes, ham, roasted pears, grilled bread, roasted brussels, grilled broccoli

Serves six

Fresh Baked Cookies

\$20

20 mini chocolate chip cookies

Pie

\$45

Apple, Pumpkin, S'mores or Pecan

Must be ordered 72 hours prior