

THE PLATED MENU

Fall / Winter

COMPOSED ENTRÉE PLATES

Single Entrée

Roasted Airline Chicken Breast

Port Button Mushrooms, Edible Soil, Carrot Purée,
Pickled Carrots, Chicken Jus

Salmon

Wild Mushroom & Roasted Fennel Ragout, Herb Oil,
Lemon & Arugula Salad

Citrus Half Roasted Chicken

Yuzu Pickles, Baby Greens, Habanero Fermented Chili
Sauce

Bourbon Braised Short Ribs

Foragers Wild Mushroom Risotto, Roasted Broccolini,
Bordelaise Sauce, Chives

Coffee Rubbed Pork Chop

Creamy Leeks, Bacon Jam, Caramelized Allium Puree,
Bourbon-Apple Glaze

Seared Dry Aged Duck

Duck Breast, Confit Legs, Red Quinoa, Braised Mustard
Greens, Cherry Tea Gastrique

Citrus-Fed Wagyu Sirloin

Truffle-Mushroom Persillade, Braised Endives, Celeriac
Puree, Bordelaise Sauce

Pan Seared Halibut

Key Lime Béarnaise, Roasted Root Vegetables, Carrot
Puree, Shaved Carrot Salad

Domestic Center-Cut Filet

Truffle Herbed Butter, Cacio E Pepe Raviolo, Au Poivre

Black Cod

Miso Glaze, Forbidden Rice, Bok Choy, Ginger Scallion
Fumet

Pan Seared Chilean Sea Bass

Confit Fennel, Garlic, Cannellini Bean Fricassee

Beef Wellington

Mushroom Duxelle, King Mushrooms, Potato Pave,
Demi Glace (Available For Groups Under 50 Guests)



Vegetarian

Roasted Squash Risotto

Truffle Oil, Toasted Pepitas, Crispy Sage, Taleggio

Ricotta Cannelloni

Stuffed Spinach, Roasted Seasonal Squash, Zucchini

Miso Jus, Parm Fondue

Chestnut Ravioli

Housemade Chestnut Pasta, Brown Butter Sage Emulsion, Whipped Ricotta Filling, Pecorino Espuma

Grilled Portobello Mushroom

Toasted Pepitas, Lentils, Micro Radish

Roasted Butternut Squash

Caramelized Squash Puree, Roasted Cauliflower Puree,

Charred Jalapeno Oil, Vegetable Demi



SOUP

Consider Adding a Soup Course

Chef's Choice Selection

Trust Our Culinary Team with a Seasonal Soup

Charred Corn

Yukon Gold Potatoes, Smoked Paprika Oil, Creme

Fraiche, Popcorn Crumble

Caldo Gallego

Chorizo, Turnips, Rapini, Cannellini Beans, Smoked Ham, Crostini

Spring Pea

Snap Peas, Creme Fraiche, Pea Tendrils

Butternut Squash & Sage

Roasted Apples, Sage Oil, Pepitas Seed

Lobster Bisque

Lobster Fumet, Herb Oil, Chervil

Vegan Lentil

Seasonal Vegetables

Coconut Carrot

Ginger Cream, Madras Curry Oil, Toasted Coconut Flakes, Carrot Top Pesto

Shecrab

Charleston Cream Crab Soup, Crab Roe, Sherry Wine

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SALAD

Caesar Salad

Baby Romaine, Sourdough Croutons, Dill, Celery, Parmigiano, Caesar Dressing

Grilled Baby Romaine

Parmesan, Herb Brown Butter Crumble, Black Garlic, Chardonnay Pickled Grapes, Citrus Vinaigrette

Beet Carpaccio

Roasted Tri-Colored Beets, Whipped Goat Cheese, Walnut Crumbles, Watercress, Orange Supremes, Baby Greens, Blood Orange Sherry Vinaigrette

Harvest Kale

Baby Greens, Kale, Roasted Butternut Squash, Pomegranate Arils, Shaved Ricotta Salata, Toasted Pepitas, Maple Tahini Vinaigrette

Bitter Greens & Prosciutto

Pear Vinaigrette, Blue Cheese Crumbles, Crispy Prosciutto, Candied Pecan, Craisins

Fall Garden

Roasted Baby Beets, Delicata Squash, Toasted Pumpernickel Crumbs, Smoked Ricotta, Candied Almonds, Guava Vinaigrette

Roasted Beets & Whipped Goat Cheese

Spring Mix, Baby Gem, Roasted Beets, White Balsamic Vinaigrette, Whipped Goat Cheese, Candied Pecans



DUAL ENTRÉE PLATES

4 oz Filet & Pan Seared Miso Cured Salmon

Yuzu Emulsion, Roasted Cauliflower Purée & Roasted Root Vegetables, Herb Oil

Herb Roasted Chicken & Lobster Ravioli

Lobster Raviolo, Creamy Champagne Foam, English Peas, Chervil

Citrus Fed Wagyu Sirloin & Herb Roasted Chicken Breast

Creamy Orzo Primavera, Roasted Broccolini, Herb Dijon Jus

Braised Wagyu Short Ribs & Jumbo Shrimp

Boursin Mashed Potato, Grilled Asparagus, Yuzu Béarnaise

Colorado Lamb Loin & Diver Scallops

Sweet Corn Veloute, Charred Baby Zucchini, Rosemary Jus, Mint Oil

Citrus-Fed Wagyu Sirloin & Butter Poached Lobster Tail

Green Asparagus, Chive Oil, Potato Pavé

Center Cut Filet & Butter Poached Lobster Tail

Potato Pavé, White Asparagus, Sauce Choron, Chive Oil

Seared Tenderloin & Jumbo Crab Cake

Black Garlic Bordelaise, Smoky Sweet Corn Velouté, Roasted Seasonal Squash

Pepper Crusted Beef Tenderloin & Truffle Chicken Ballotine

Potato Mousseline, Wild Mushroom Fricassee, Madeira Jus

Pan Seared Halibut & Braised Short Ribs

Celery Root Purée, Glazed Baby Carrots, Madeira Jus

Atlantic Halibut & Center Cut Beef Tenderloin

Saffron Potato Mousseline, Baby Fennel, Champagne Beurre Blanc, Dill Oil

Center Cut Beef Tenderloin & Seared Scallops

Fregola Sarda, Beurre Monte, Braised Swiss Chard, Glazed Cipollini Onions



PLATED DESSERT

Tiramisu 2.0

Espresso Soaked Sponge, Mascarpone, Cocoa, Amaretto Jelly, Dulce de Leche Texture, Chocolate Sponge Cake

Blueberry Key Lime Tart

Blueberry Coulis, Blueberry Compote, Blueberry Dust, Toasted Meringue

Strawberry Shortcake

Strawberry Coulis, Micro Sponge, White Balsamic Strawberries, Strawberry Dust, White Chocolate Chantilly, Micro Mint

Deconstructed S'more

Toasted Marshmallow, Graham Cracker Dust, Espresso Brownie, Hazelnut Praline, Dark Chocolate Ganache, Bourbon Creme Anglaise

Seasonal Creme Brulee

Seasonal Poached Fruit, Caramelized Turbinado Sugar

Citric Illusion

Lemon Cremeux, Lime Mousse, Confetti Citrus Meringue, Olive Cake, Fruit Gel