## GROUP LUNCH MENU A - \$100 PER PERSON

## FIRST COURSE choice of

## Albacore Tuna Sashimi

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree or
Heirloom Beet Salad
sheep's milk ricotta, pine nuts, radicchio, balsamic onions and truffle honey
or
Korean Chicken Tacos
gochujang, pickled cabbage, sesame aioli and avocado
or
Steak Tartare
classic seasonings, quail egg and crostini

MAIN COURSE choice of

## Roasted Half Chicken

wild mushroom \& gnocchi ragu, baby spinach and herb au jus
or
Branzino
roasted red pepper \& caper tapenade, salsa verde and lemon
or
Veal Parmesan
vodka rose, mozzarella, Parmigiano Reggiano, basil, house-made bomba and spaghetti aglio e olio or
Vegan Mushroom Bolognese
rigatoni, pine nut 'parmesan' and house made bomba

ADD ON (Additional $\$ 25$ per order)
Steak Frites
Filet mignon, pommes frites, herbed salad and pepper brandy sauce

## DESSERT choice of

## Peanut Chocolate Bar

Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or
Spiced Oat Milk Panna Cotta
Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or
Fresh Fruit and House Made Sorbet

## FIRST COURSE choice of

## Albacore Tuna Sashimi

ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree
or
Caesar Salad
romaine, double smoked bacon, garlic croutons, sun dried tomato and Parmigiano Reggiano or

## Korean Chicken Tacos

gochujang, pickled cabbage, sesame aioli and avocado
or
Chicken Noodle Soup
roast chicken, mirepoix, parsley and noodles

## MAIN COURSE choice of

## 8oz. Creekstone Farms Burger

ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar, sesame bun and frites or Roasted Half Chicken
wild mushroom \& gnocchi ragu, baby spinach and herb au jus
or
Cavatelli
Braised lamb sugo, chili and whipped ricotta
or

## Vegan Mushroom Bolognese

rigatoni, pine nut 'parmesan' and house made bomba

ADD ON (Additional $\$ 25$ per order)

## Steak Frites

Filet mignon, pommes frites, herbed salad and pepper brandy sauce

## DESSERT choice of

## Peanut Chocolate Bar

Valrhona milk chocolate cremeux, peanut butter shortbread, salted caramel, rice krispies and salted caramel ice cream
or
Spiced Oat Milk Panna Cotta
Apple compote, pumpkin seed streusel and cranberry-ginger sorbet
or
Fresh Fruit and House Made Sorbet

## GROUP LUNCH MENU C - \$75 PER PERSON

## FIRST COURSE choice of

## Winter Greens

variegated lettuces, apple, pecan, squash, feta, cranberry, red onion and honey mustard vinaigrette
or
Korean Chicken Tacos
gochujang, pickled cabbage, sesame aioli and avocado
or
Chicken Noodle Soup
roast chicken, mirepoix, parsley and noodles

## MAIN COURSE choice of

8oz. Creekstone Farms Burger
ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar, sesame bun and frites or

## Grilled Chicken Sandwich

cured tomato, roasted garlic and basil aioli, lollo rossa, calabrese salami, buffalo mozzarella and herb focaccia
or
Spaghetti
veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano or

Vegan Power Bowl
mushroom shawarma salad, garlic and cilantro toum, house hot sauce, rice and grilled pita

ADD ON (Additional $\$ 25$ per order)
Steak Frites
Filet mignon, pommes frites, herbed salad and pepper brandy sauce

## DESSERT

Fresh Fruit and House Made Sorbet

