



# PRIVATE EVENT DINNER MENU

\$70 PER GUEST

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## starters

### FRESH BREAD & ROLLS

on table

### SOUP OF CHOICE

### MIXED GREENS SALAD

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## mains

host's choice of 3 (pre-order)

### MISO GLAZED SALMON

grainy dijon sauce, served over spiced couscous and apple radish slaw

### STUFFED CHICKEN ROULADE

stuffed w/ prosciutto, spinach, asiago and topped w/ adobo beurre blanc served over garlic mash w/ seasonal veggies

### MUSHROOM RISOTTO

wild mushroom / grand padano

### BRAISED SHORTRIB

roasted veggies / cheese curd mash / cabernet reduction

### RACK OF LAMB

pistachio crusted with cheese curd mash / roasted carrots / beurre rouge

### STEAK AU POIVRE

roasted veggies / dauphinoise potatoes / peppercorn sauce

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## dessert

guests will have the choice of

### CARROT CAKE

### CINNAMON ROLL BREAD PUDDING

### SALTED CARAMEL PUDDING