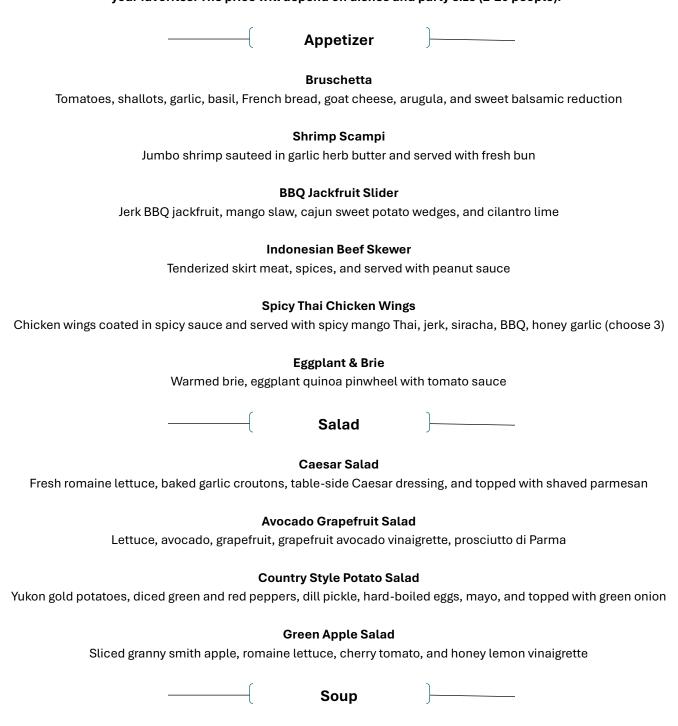


"We ask you to pick your top 5 favorite dishes from the list below and we will customize the number of courses based on your favorites. The price will depend on dishes and party size (2-20 people)."



Coconut Curry Braised COD

Flaky cod in a mild coconut curry broth, with carrots, peppers, and spinach

Beef StewBeef tenderloin simmered with carrots, onion, potatoes, thyme, red wine, and beef stock

Red Meat
Grilled Beef Tenderloin
Roasted garlic mashed potatoes, caramelized shallots, peas, and red wine sauce
Duck Breast
Seared duck breast, sliced granny smith apple, mushroom risotto, and root vegetable cream
Blue Cheese Striploin
Grilled New York striploin with blue cheese, charred cherry tomatoes, glazed carrots, and shallot butter
Grilled Lamb Chops
Grilled lamb chops marinated in fresh thyme, mint, and rosemary, risotto, peas, and lamb jus
Chica tamb chope mamated in noon thyrne, mint, and rootinary, nootte, peac, and tamb jue
Pork
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Pork Tenderloin
Steamed jasmine rice, red Thai curry glaze, and coriander emulsion
Braised Pork Belly
Red wine sauce braised pork belly, sushi rice, sauteed bok choy, seasoned egg, julienne carrot pickle, sauteed zucchini,
kimchi, green onion, and topped with gochujang sauce
Poultry
Apricot Walnut Chicken
Apricot glazed chicken breast, steamed broccoli, roasted potatoes, and Madeira sauce
Spinach Stuffed Chicken
Spinach & cream cheese stuffed chicken breast, squash puree, sauteed mushroom, charred shallots, and cranberry sauce
opinion & croam choose stance chicken breast, squash paree, sauteed masmoom, chance shakets, and clamberry sauce
Roasted Whole Chicken
Whole rotisserie chicken marinated with fresh oregano, garlic, lemon, butter, and slow-roasted, served with Brazilian salsa
Verde or Pico de Gallo salsa
Seared Chicken Leg
Pan-seared and finished in the oven chicken leg, aged cheddar mashed potatoes, sauteed asparagus with apple jus
Seafood Seafood
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Poached Halibut
Leek soubise, buttered kohlrabi, watercress, and shallot vinaigrette

Mussels

Tomatoes, onion, garlic, herbs, and red wine sauce

Seared Diver Scallop

Lemon lime hollandaise, sauteed pea sprouts, steamed carrot, and herb bread pudding

Lobster Ravioli

Fresh-made lobster ravioli, caramelized fennel, zucchini in saffron beurre blanc,

Lentils Bolognese

Mushrooms, lentils, rustic tomato sauce, zucchini, and spaghetti pasta

Curry Risotto

Curry sauce, coconut-scented, mushroom and crispy spinach leaves

Penne Pasta

Penne pasta, homemade tomato sauce, zucchini, mushroom, green peppers, and basil

_____ Dessert

Crème Caramel

With caramel sauce

Tiramisu

Expresso-soaked lady fingers, layered with cocoa and sweet Italian mascarpone

Baked Apple French Toast

Sauteed apples baked with cinnamon French toast until golden brown

Fries Chicken Fingers

Alfredo Penne Pasta Mini Burger

Mini Hot Dog Flatbread Pizza

We can customize any menu or choose dishes from our menus online.

Schedule a menu consultation and we can work together.

We include bread for the table, plates, and cutleries.