



Banquet Dinner Menu

Entree course price inclusive of first course, main course, dessert & coffee service

First Course ~ Select One

Millennium Farms Salad

w. Sweet Lemon Vinaigrette

Caesar Salad

Grana Padano & Croutons

Beet & Apple Salad

w. Watercress, Botarga & Goat Cheese Vinaigrette

Main Course ~ Select Two

Asparagus-Nettle Risotto

32

w. Preserved Meyer Lemon & Watercress Salad

Chicken Breast

36

Roasted w. Polenta, Pancetta & Mustard Greens

Organic Scottish Salmon

38

w. Sunchokes, Wild Mushrooms, Cipollini Onions,
Lemon Butter & Madeira

Diver Scallops

40

w. Asparagus-Nettle Risotto, Preserved Meyer Lemon
& Watercress Salad

Grilled Pork Loin

38

w. Endive Marmalade, Lemon Confit, Olives & Maple Sugar Jus

Beef Tenderloin

48

w. Maitake Mushrooms, Potatoes, Shallot Rings & Sauce Bordelaise

Dessert Course ~ Select One

Warm Brownie Sundae w. Hot Fudge, Hazelnuts & Sour Cherries

Vanilla-Rum Bread Pudding w. Vanilla Gelato, Caramel Sauce & Crème Anglaise

Crunchy Chocolate & Peanut Butter Cake w. Caramel Cream

Seasonal Crisp w. Ginger Gelato

*Banquet Menus Are Seasonal and Subject to Change
20% Gratuity will be added to total food & beverage
For More information please call 503.227.1133*