

## GROUP MENU #2 | \$70.00 PER PERSON

*\*\*PLUS APPLICABLE TAXES AND 18% PRE-TAX GRATUITY*

*\*\*AVAILABLE TO GROUPS OF 12 OR MORE*

### APPETIZER

*CHOICE OF*

#### **CRUSTED GOAT'S CHEESE**

ROOT VEGETABLE CHIPS | YOUNG SPROUTS  
RASPBERRY VINAIGRETTE

#### **HAND PICKED LETTUCES**

TOMATO | CUCUMBER  
WHITE BALSAMIC

#### **SEASONALLY INSPIRED SOUP**

SELECTED GARNISH

### MAIN COURSE

*CHOICE OF*

#### **PAN ROASTED BEEF FILET**

POTATO-CHIVE PUREE | SPINACH  
RED WINE DEMI-GLAZE

#### **MARKET FISH SELECTION**

LEGUMES | HEIRLOOM CARROTS  
FRESH LEMON

#### **OVEN ROASTED CHICKEN**

CAULIFLOWER | ORZO  
PAN JUICES

#### **EGGPLANT CAVIAR PENNE**

PENNE RIGATE | SEASONAL VEGETABLE  
EGGPLANT CAVIAR

### DESSERT

*CHOICE OF*

#### **TRADITIONAL APPLE CRUMBLE**

STREUSEL | VANILLA BEAN ICE CREAM

#### **MOLTEN CHOCOLATE CAKE**

FRESH CREAM | BERRY COMPOTE