



## Three Course Seated Dinner



### APPETIZERS

*Choice of:*

#### **Flash Fried Calamari**

*With Peppadew Peppers & Red Chili Aioli*

#### **Jumbo Lump Crabmeat**

*With Avocado & Grapefruit Mojo*

#### **Heirloom Tomatoes**

*With Sweet Grass Dairy Triple Cream & Olive Oil*

### ENTREE

*Choice Of:*

#### **Maker's Mark Marinated Salmon**

#### **Petit Filet**

*In a Red Wine Demi Glaze*

#### **Herb Roasted Prestige Farms Chicken**

*In a Caramelized Shallot Butter*

#### **Grilled Flat Iron**

*With Chimmichurri and Arugula*

### SIDE DISHES

*Choice of One Starch:*

**Roasted Garlic Smashed Potatoes**

**Wild Mushroom Potatoes**

**AND**

*Choice of one vegetable:*

**Roasted Corn & Jalapenos**

**Seasonal Vegetables**

### DESSERT

*Choice of:*

**White Chocolate Caramel Bread Pudding**

**Fresh Berries & Whipped Cream**

**Apple Crumble**



**\$35 per person**

*\*Menu subject to change based on seasonality\**

All Packages subject to applicable sales tax and 21% gratuity



## Four Course Seated Dinner



### APPETIZERS

*Choice of:*

#### **Flash Fried Calamari**

*With Peppadew Peppers & Red Chili Aioli*

#### **Jumbo Lump Crabmeat**

*With Avocado & Grapefruit Mojo*

#### **Heirloom Tomatoes**

*With Sweet Grass Dairy Triple Cream & Olive Oil*

### SALAD

*Choice of:*

#### **Classic Caesar**

*With Garlic Croutons*

#### **Mixed Greens**

*With House Vinaigrette & Seasonal Vegetables*

### SOUP

*Choice Of:*

#### **Fire Roasted Corn Chowder**

#### **Lobster Bisque**

*With Jumbo Lump Crab Meat*

*\*Extra \$5 Charge\**

### ENTREE

*Choice Of:*

#### **Maker's Mark Marinated Salmon**

#### **Petit Filet**

*In a Red Wine Demi Glaze*

#### **Herb Roasted Prestige Farms Chicken**

*In a Caramelized Shallot Butter*

#### **Grilled Flat Iron**

*With Chimmichurri and Arugula*



**SIDE DISHES**

*Choice of One Starch:*

Roasted Garlic Smashed Potatoes

Wild Mushroom Potatoes

*AND*

*Choice of one vegetable:*

Roasted Corn & Jalapenos

Seasonal Vegetables

**DESSERT**

*Choice of:*

White Chocolate Caramel Bread Pudding

Fresh Berries & Whipped Cream

Apple Crumble



**\$40 per person**

(Appetizer, Soup *or* Salad, Entrée, Dessert)

*\*Menu subject to change based on seasonality\**

All Packages subject to applicable sales tax and 21% gratuity



## Five Course Seated Dinner



### APPETIZERS

*Choice of:*

#### **Flash Fried Calamari**

*With Peppadew Peppers & Red Chili Aioli*

#### **Jumbo Lump Crabmeat**

*With Avocado & Grapefruit Mojo*

#### **Heirloom Tomatoes**

*With Sweet Grass Dairy Triple Cream & Olive Oil*

### SALAD

*Choice of:*

#### **Classic Caesar**

*With Garlic Croutons*

#### **Mixed Greens**

*With House Vinaigrette & Seasonal Vegetables*

### SOUP

*Choice Of:*

#### **Fire Roasted Corn Chowder**

#### **Lobster Bisque**

*With Jumbo Lump Crab Meat*

*\*Extra \$5 Charge\**

### ENTREE

*Choice Of:*

#### **Maker's Mark Marinated Salmon**

#### **Petit Filet**

*In a Red Wine Demi Glaze*

#### **Herb Roasted Prestige Farms Chicken**

*In a Caramelized Shallot Butter*

#### **Grilled Flat Iron**

*With Chimmichurri and Arugula*



### SIDE DISHES

*Choice of One Starch:*

Roasted Garlic Smashed Potatoes

Wild Mushroom Potatoes

*AND*

*Choice of one vegetable:*

Roasted Corn & Jalapenos

Seasonal Vegetables

### DESSERT

*Choice of:*

White Chocolate Caramel Bread Pudding

Fresh Berries & Whipped Cream

Apple Crumble



**\$45 per person**

(Appetizer, Soup, Salad, Entrée & Dessert)

*\*Menu subject to change based on seasonality\**

All Packages subject to applicable sales tax and 21% gratuity



## Seated Dinner with Wine Pairings



### Three Course Dinner

#### 1st Course

Cornmeal Fried Green Tomatoes, Cilantro Buttermilk, Goat Cheese

*Paired with*

Candoni Pinot Grigio

#### 2nd Course

Jumbo Lump Crabmeat, Avocado, Grapefruit Mojo

*Paired with*

Nobilo Sauvignon Blanc

#### 3rd Course

Grilled Lamb Pops with Blackberry Balsamic Reduction

*Paired with*

Torremoron Tempranillo

**\$20.00 per person**



Minimum of 10 people for this menu

All wines served are half glasses

No substitutions allowed

All Packages subject to applicable sales tax and 21% gratuity



## Seated Dinner with Wine Pairings



### Four Course Dinner

#### 1st Course

Sautee of Wild Mushrooms, Locatelli Polenta

*Paired with*

Four Vines Naked Chardonnay

#### 2nd Course

Seared New Bedford Scallop, Sweet Corn, Nueske's Applewood Bacon

*Paired with*

Domaine Pichot Vouvray

#### 3rd Course

Guinness Braised Short Rib, Unnatural Reduction

*Paired with*

Eberle Syrah

#### 4th Course

Blueberry Crumble, Gingerbread, Lemon Curd

*Paired with*

Clay House Late Harvest Petite Syrah

**\$26.00 per person**



Minimum of 10 people for this menu

All wines served are half glasses

No substitutions allowed

All Packages subject to applicable sales tax and 21% gratuity



## Seated Dinner with Wine Pairings



### Five Course Dinner

#### 1st Course

Heirloom Tomatoes, Sweet Grass Dairy Triple Cream, Olive Oil

*Paired with*

Auka Torrontes

#### 2nd Course

Grilled Corn, Espelette Aioli, Lime, Queso Cojita

*Paired with*

Kung Fu Girl Riesling

#### 3rd Course

Spicy Mac & Cheese, Green Chiles, Prosciutto

*Paired with*

Steele Pinot Blanc

#### 4th Course

Chipotle Pork, Corn Relish, Arbol Vinaigrette

*Paired with*

Cartlidge & Brown Zinfandel

#### 5th Course

White Chocolate Caramel Bread Pudding

*Paired with*

Jorge Ordonez Muscatel Malaga

**\$33.00 per person**



Minimum of 10 people for this menu

All wines served are half glasses

No substitutions allowed

All Packages subject to applicable sales tax and 21% gratuity