



DEITY EVENTS

DINNER

SALAD

CITRUS SALAD- V* GF* NF*
shaved fennel, frisée, orange, herbs, champagne vinaigrette

BEET SALAD- GF* NF*
mesclun greens, roasted beets, goat cheese, beet emulsion

MOZARELLA SALAD- GF* NF*
wild arugula, heirloom tomato, ciliegini mozzarella, basil, white balsamic

CLASSIC CAESAR- NF*
romain hearts, parmigiano reggiano, croutons, anchovy vinaigrette

SIDE DISHES

QUINOA SALAD- V*GF*NF*
roasted butternut squash, parsley, spiced sunflower seeds

JUMBO ASPARUGUS A LAPLANCHA- V* GF* NF*
champagne vinegar, crispy shallots

SAUTEED HARICOT VERT -V* GF* NF*
white balsamic glaze, citrus, crispy garlic

ROASTED BRUSSELL SPROUTS- V* GF* NF*
spiced maple syrup, citrus, fine herbs

ROASTED FINGERLING POTATOES-GF* NF*
truffled creme fraiche, chives, rosemary

GARLIC MASHED POTATOES- GF* NF*
yukons, chives,vermont butter
add bacon or truffles (+\$)

MAC & CHEESE- NF*
conchiglie pasta, blend of cheeses, burnt bread crumbs
add bacon or truffles (+\$)

ENTREES

CHICKEN (BONELESS BREAST)

MADIERA- NF*
sautéed grapes, sweet madeira sauce, parsley

MOLE- GF* NF*
blend of chilies,tomatillo salsa, cilantro

BBQ- GF* NF*
tangy smoked sauce, crispy onions, chives

LEMONGRASS- GF* NF*
cilantro, mai poi chili sauce

NEW AMERICAN- GF* NF*
carrot purée, chicken jus, fine herbs

VEGETARIAN

CAULIFLOWER A LAPLANCHA- V* GF* NF*
oregano, fine herbs, caper marinara

CURRY TOFU- V* GF* NF*
root vegetables, japanese curry, fine herbs

FISH

YELLOW FIN TUNA- GF* NF*
"everything" spice,scallion purée ,eel sauce

TALAPIA A LA PLANCHA- GF* NF*
citrus, herbs, white winesauce

POACHED SALMON- GF* NF*
fine herbs, dashi, cream sauce

BLACKENED COD- GF* NF* (+\$)
white miso, scallions, crispy shallots

RED MEAT

"PASTRAMI" BEEF SHORTRIBS- GF* NF*
red wine jus, rosemary, parsley

N.Y. STRIP- GF* NF*
horseradish cream, beef jus, herbs

FILET MIGNON- GF* NF*
beef jus, herbs

BONELESS LEG OF LAMB- GF* NF*
mediterranean spice, fine herbs, lamb jus