

WINED & DINED

Our Chefs, Your Table

HORS D'OEUVRES

crispy goat cheese fritters with rhubarb butter

seasonal arancini - crispy risotto fritters with basil sweet pea pesto and parmesan

marinated artichoke bruschetta with torn burrata on house-made focaccia

heirloom tomato crostini with whipped ricotta, basil and crispy capers

lobster & sweet corn fritters with calabrian chili aioli

seared rare tuna bites with avocado aioli, cucumber-watermelon relish, fresno chilis

mini maryland-style crab cakes with roasted red pepper remoulade

prosciutto-wrapped melon with mint, maldon and lemon

deviled eggs with dill, chives and candied bacon

crispy pork belly bites with pickled peach preserves

pulled chicken empanadas with pickled fresno chilis & cilantro-lime crema

mini fried chicken biscuits with cheddar, chives and hot honey

mini lamb meatballs with harissa, feta and mint

artisanal cheese & charcuterie spread

fig jam, marinated olives, cornichon, house mustard, seasonal fruit, baguette and artisan crackers

spanish tapas spread

aged manchego, drunken goat cheese, warm marcona almonds, citrus olives, pan con tomate with roasted cherry tomato jam, jamon serrano and house mustard

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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PLATED FIRST COURSE

butter & gem lettuce bistro salad with shaved radishes, chives, parmesan & lemon vinaigrette

green goddess salad

salt-roasted beets, baby lettuces, citrus, fennel, green goddess dressing & coriander-pistachio breadcrumbs

shaved asparagus & burrata salad with torn burrata, asparagus, sugar snap peas, mint, reduced balsamic, grilled bread

mixed greens salad with strawberries, marcona almonds, tarragon vinaigrette, warm crispy goat cheese

burrata caprese salad

cherry tomato salad with braised peppers, torn burrata, micro basil & crispy capers

heirloom tomato & peach panzanella

ciabatta croutons, pickled mustard seeds, whipped ricotta, calabrian chili vinaigrette

yellow tomato & cucumber gazpacho with chilled summer succotash salad

coriander and fennel-crusted bluefin tuna with castelvetrano olives, fennel-citrus salad & lemon aioli

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PLATED MIDDLE COURSE

whipped ricotta ravioli

handmade semolina pasta dough, English peas, sautéed wild mushrooms, pancetta, parmesan, brown butter

lobster & charred corn pasta with die-cut semolina pasta, lemon, brown butter and a warm lobster salad

gnocchi with charred corn, smoked eggplant puree, and blistered cherry tomato ragu

black truffle rigatoni carbonara with die-cut semolina pasta, crispy pancetta, parmesan and black truffle butter

seared jumbo scallops with pistachio pesto and sweet corn puree

shrimp scampi

seared jumbo shrimp, blistered cherry tomatoes, fennel ragu, chili-garlic butter, grilled bread

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MAIN COURSE

Roseda Farm's new york strip steaks
*cauliflower puree, crispy baby potatoes, smoked onion marmalade and sauce
bordelaise*

pan-seared beef tenderloin filets
*warm fingerling potato salad with chili-herb vinaigrette, roasted cherry
tomato jam and a succotash of charred corn & zucchini*

grilled marinated hanger steak with potato puree, roasted wild
mushrooms, fried leeks and chimichurri

coriander and fennel-cruste Crescent Farm's duck breast with onion
soubise, roasted strawberries, fennel and red wine bbq gastrique

pan-seared pacific halibut with saffron-lobster sauce, crispy baby
potatoes, braised fennel, smoked cherry tomatoes

miso-glazed chilean sea bass with onion soubise, crispy baby potatoes & a
charred corn and shishito pepper relish

shrimp & grits
*white cheddar grits, roasted peppers and onions, bacon lardons and lemon-
paprika butter sauce*

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PLATED DESSERTS

financiers

warm brown butter almond cakes with strawberry-rhubarb compote, honey-almond brittle and vanilla bean ice cream

“death by chocolate“

flourless dark chocolate cake, bittersweet chocolate glaze, white chocolate ganache, mascarpone whipped cream and raspberries

key lime tarts with salted graham cracker crust, toasted marshmallow “fluff“ and macerated berries

mini chocolate pot de crème with bittersweet chocolate, sea salt, raspberries

individual meyer lemon cheesecakes with bischoff cookie crust, stewed blueberry compote and lemon curd

mini pecan tarts, served warm with salted bourbon caramel and homemade vanilla bean ice cream

summer peach shortcake

sweet “cathead“ biscuit, warm peaches, mascarpone whipped cream