

WINED & DINED

Our Chefs, Your Table

HORS D'OEUVRES

crispy goat cheese fritters
cherry tomato marmalade

saffron arancini
crispy risotto, meyer lemon aioli

heirloom tomato crostini
whipped ricotta, basil, fried capers

roasted wild mushroom toast
*whipped ricotta, caramelized shallots,
house-made focaccia*

lobster & sweet corn fritters
calabrian chili aioli

seared rare ahi "spicy tuna"
grapefruit, fresno chilis, avocado

grilled & chilled shrimp
*charred lemon, romesco sauce -
roasted red pepper-almond pesto*

mini jumbo lump crab cakes
roasted red pepper remoulade

prosciutto-wrapped dates
pistachios, hot honey

crispy pork belly bites
shaved celery salad, peach mostarda

mini fried chicken biscuits
pimento cheese, chives

mini lamb meatballs
harissa, feta, mint yogurt

carrot hummus with spiced lamb ragu, crispy
chickpeas & za'atar
served with warm naan and crumbled feta

artisanal cheese & charcuterie spread
*fig jam, olives, cornichon, house mustard,
baguette and artisan crackers*

spanish tapas spread
*aged manchego, drunken goat cheese, quince
jam, warm marcona almonds, citrus olives, pan
con tomate with cherry tomato jam, jamon
serrano and house-made grain mustard*

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PLATED SOUPS & SALADS

butter & gem lettuce salad

shaved radishes, chives, parmesan, lemon vinaigrette

salt-roasted beet salad

whipped feta, shaved fennel, coriander-pistachio breadcrumbs

mixed green salad

peaches, warm crispy goat cheese, candied pecans, champagne vinaigrette

heirloom cherry tomato salad

braised peppers, burrata, marinated cherry tomatoes, basil, crispy capers

torn burrata salad

roasted butternut squash, honey crisp apples, grilled ciabatta, baby arugula, calabrian vinaigrette

sweet corn bisque

marinated crab salad

potato-apple soup

sourdough croutons, pancetta, herb salad

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PLATED FIRST COURSE

sweet corn & whipped ricotta ravioli

handmade semolina pasta, charred sweet corn, roasted cherry tomatoes

seared jumbo scallops

sweet and spicy bacon jam, shaved celery slaw

lobster risotto

lemon, chives, parmesan

roasted wild mushroom risotto

crispy beech mushrooms, pecorino

coriander and fennel crusted ahi tuna

castelvetrano olives, crispy capers, segmented orange, arugula, calabrian vinaigrette

squid ink spaghetti

tomato-fennel ragu, Calabrian chili butter, seared jumbo shrimp, pan-roasted scallops

black truffle linguine carbonara

hand-cut semolina pasta, crispy pancetta, parmesan, black truffle butter

carrot gnocchi

spiced lamb ragu, heirloom carrots, whipped feta, mint, pistachios

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MAIN COURSE

sous vide new york strip

roasted wild mushrooms, onion soubise, roasted fingerling potatoes, red wine Demi

grilled marinated hanger steak

warm fingerling potato salad, fresno chilis, haricot vert, roasted cherry tomato jam

pan-seared beef tenderloin filets

brown butter carrot puree, roasted root vegetables, red wine sauce

pork two ways - sous vide bbq loin and crispy braised belly

farro "risotto", roasted fennel, sour cherries, bbq gastrique

crescent farm's duck breast

parsnip puree, roasted apples, cipollini onions, cardamom jus

pan-seared pacific halibut with saffron-mussel sauce

crispy fingerling potatoes, wilted baby spinach

miso-glazed chilean sea bass

roasted corn, white miso butter, charred shishito pepper relish

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PLATED DESSERTS

Italian olive oil cake

lemon curd, wild blueberry compote, whipped creme fraiche

flourless dark chocolate cake

salted caramel, mascarpone whipped cream, toffee crunch

mini pecan tarts

salted bourbon caramel, homemade vanilla bean ice cream

warm apple crostatas

streusel crust, homemade vanilla bean ice cream

key lime tarts

mascarpone whipped cream, blackberries

mini chocolate pot de crème

dark chocolate, sea salt, raspberries

vanilla bean cheesecake

salted graham cracker crust, passion fruit curd, berries