

WINED & DINED

Our Chefs, Your Table

HORS D'OEUVRES

mini potato croquettes

with Manchego cheese and black truffle aioli (gf, veg) (option to top with caviar)

parmesan arancini - crispy risotto fritters

with zucchini pesto and cherry tomato marmalade (gf, veg)

heirloom tomato crostini

with whipped ricotta, basil and crispy capers (veg, gf-optional)

crispy zucchini fritters

with charred jalapeno crema (gf, veg)

gougères

stuffed with house-made pimento cheese and pepper jelly (gf, veg)

seared rare tuna tostadas

with crispy corn tortillas, avocado, radishes and Mexican chili crisp (gf)

crab and sweet corn fritters

with calabrian chili aioli (gf)

mini lamb meatballs

with harissa, feta and mint yogurt (gf)

prosciutto-wrapped melon skewers

with mint and lemon (gf)

maple-glazed smoked pork belly bites

with rhubarb butter and strawberries (gf)

mini chicken empanadas

with hibiscus-pickled red onions, chimichurri and fresno chiles

korean fried chicken bites

with kimchi aioli and scallion slaw (gf)

artisanal cheese & charcuterie board

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

spanish tapas

aged manchego, drunken goat cheese, warm marcona almonds, citrus-marinated olives, quince jam, jamon serrano, iberico salami and house mustard

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

WINED & DINED

Our Chefs, Your Table

PLATED FIRST COURSE

butter & gem lettuce bistro salad

with shaved radishes, persian cucumbers, chives, dill, grated parmesan and lemon vinaigrette (gf)

warm beet and burrata salad

with salt-roasted beets, frisee, torn burrata, fresh citrus, chopped pistachios and warm honey vinaigrette

stone fruit panzanella

with summer peaches, ciabatta croutons, pickled mustard seeds, heirloom tomatoes and calabrian chili vinaigrette

burrata caprese

marinated cherry tomato salad with braised peppers, torn burrata, reduced balsamic, micro basil and crispy capers (gf)

pea salad

with whipped ricotta, sugar snap peas, mizuna, bacon, pickled shallots, herb breadcrumbs and preserved lemon vinaigrette

spring baby greens salad

baby lettuces, fresh strawberries, toasted hazelnuts, tarragon vinaigrette & warm crispy goat cheese (gf)

coriander-crusted seared rare tuna

with fresno chili aioli, cucumber, avocado and watermelon salad (gf)

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

WINED & DINED

Our Chefs, Your Table

PLATED MIDDLE COURSE

sweet corn agnolotti

with blistered cherry tomatoes, corn puree, parmesan breadcrumbs and basil salsa verde

chantarelle mushroom risotto

with lobster and charred corn (gf, veg-optional)

rigatoni carbonara verde

die-cut semolina rigatoni pasta with crispy pancetta, parmesan, spring greens and local farm eggs (gf optional, veg optional)

handmade gnocchi

with parmesan fonduta, sauteed zucchini and crispy fried squash blossoms

seared scallops

with blood orange beurre blanc, shaved fennel and citrus salad and pistachio-jalapeno-mint pistou (gf)

shrimp and grits

with white cheddar grits, roasted peppers and onions, bacon lardons and lemon-paprika butter sauce (gf optional, option to omit bacon)

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

WINED & DINED

Our Chefs, Your Table

MAIN COURSE

All main course selections are gluten-free

seared NY strip “steak frites”
with confit crispy potatoes, garlic aioli, charred broccolini and chimichurri compound butter

pan-seared beef tenderloin filets
with brown butter carrot puree, roasted asparagus, heirloom carrots, mushrooms and red wine sauce

grilled marinated hanger steak
with roasted cherry tomato jam and a succotash of charred corn, zucchini and summer squash

coriander and fennel-crusted duck breast
with rhubarb butter, braised fennel, duck-fat baby potatoes and red wine-bbq gastrique

pan-seared pacific halibut
with basil veloute, potato-zucchini fritters and smoked cherry tomatoes

miso-marinated chilean sea bass
with sweet corn puree and a charred corn and shishito pepper relish

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

WINED & DINED

Our Chefs, Your Table

DESSERTS

chamomile olive oil cake

with lemon curd, stewed blueberry compote and mascarpone whipped cream

strawberry-rhubarb tarts

served warm with frangipane, earl grey anglaise, oatmeal streusel and homemade vanilla ice cream (contains almonds) (gf optional)

“death by chocolate”

flourless dark chocolate cake with white chocolate ganache, coffee "semifreddo" and chocolate cookie crumbs (gf)

key lime tarts

with salted graham cracker crust, berry coulis, mascarpone whipped cream and blackberries (gf optional)

peanut butter “candy bar”

dark chocolate covered-peanut butter nougat with toasted marshmallow fluff, caramelized bananas and graham cracker toffee (gf)

seasonal gluten-free vegan desserts available from Crème de la Crop

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