

# Sample of Themed Dinner Menus

## Italian Steakhouse

### Bread

Fermented Focaccia, Rosemary Olive Oil, Maldon Sea Salt

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### Salad

Bresaola Ravioli Salad, Sheep's Milk Ricotta, Dried Apricot, Rocket Arugula, Lemon Agravato

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### Primi

Grana Arso Cavatelli, Tomato Passata, Grilled Artichoke, Pecorino Romano, Basil Gremolata

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### Secondi

Grilled Cowboy Ribeye for Two, Aceto Balsamico, Charred Spring Onion

*with*

Charred Broccolini, Preserved Lemon, Calabrian Chile and Creamy Polenta with Fontina, Mushroom Conserva

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### Dessert

Nocciola Mousse, Espresso Chocolate Ganache, Salted Hazelnut Praline

## Modern Middle Eastern

### Bread

Za'atar Flatbread, Lemon Labneh, Crudités

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### Salad

Rye Fattoush Salad, Local Tomato & Cucumber, Mint Vinaigrette

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### Soup

Harissa Summer Squash and Red Lentils, Jalapeno Zoug, Yogurt Crème, Toasted Marcona Almonds

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### Entree

Biber Salcasi Grilled Lamb Chops, Green Freekeh, Aleppo Yogurt, Roasted Eggplant and Fennel Bulbs, Pomegranate Molasses

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### Dessert

Baklava Cheesecake, Saffron Custard, Orange Blossom Honey Syrup, Salted Pistachio, Rose Petals

## Contemporary

### 1st Course

Hamachi and Wagyu Crudo, Quail Egg, Yuzu Koshi, Aged Soy Boiled Peanuts and Jus, Mirin Soaked Mangos, Basil-Chive Salad

### 2nd Course

D.C.L.T Salad, Wasabi Boiled Dressing, Heirloom Tomatoes, Duck Crackling, Butter Lettuce, Fried Wonton Strips

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### 3rd Course

Char Siu BBQ Pork Belly, Kimchi Pickles and Corn Relish, Red Sea Island Baked Beans, Miso Southern Collard Slaw

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### 4th Course

Banana Pudding Mousse and Blueberry Sticky Biscuit, Yuzu sauce

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## New American

### Salad

Grilled Okra, Corn and Heirloom Tomato Salad with Shaved Red Onions, Basil, Parsley, and Sweet & Salty Charred Jalapeno Dressing

### Starter

Local IPA Beer Poached Oishi Shrimp with Green Tomato Tabasco Gazpacho, Tobacco Onions

### Entree

N.Y. Strip Steak with Peanut Worcestershire Sauce, Parmesan Duchess Potatoes, English Pea-Mushroom Ragout

### OR

Pan Seared Scallops with Short Rib Agnolotti, Black Truffle Asparagus Beurre Blanc, Short Rib Jus, Chanterelle

### Dessert

Lemon Creme Brulee Tart, Fresh Spring Fruit

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*