

APPETIZERS

FRITTURA DI CALAMARI ARRABBIATA

Fried Squid, Spicy Marinara Sauce

BLACK TRUFFLE BURRATA

Beets, Toasted Oats, Basil, Tomato
Oil

GOAT CHEESE TART

Figs, Caramelized Onions, Balsamic Glaze, Beets

SPICY GARLIC SHRIMP

Served with Tomato Chive Relish

CEVICHE

Fresh Lime, Pomegranate Seeds, Radish, Apple, Cilantro, Basil

PRINCE EDWARD ISLAND MUSSEL

Saffron, Cherry Tomatoes, Garlic,
White Wine

LAMB MEATBALLS

Spicy Marinara, Herb Yogurt Sauce

AVOCADO TOAST

Tomato, Spanish Olives, Shaved Parmesan Cheese, Radish

FRENCH FRIES

BEET SALAD

Baby Arugula, Whipped Goat Cheese, Walnuts, and Citrus Segments

FRISSE SALAD

Pomegranate Seed, Chives, Orange, Citrus

ENTREES

SKIRT STEAK

Severed with Farro, Wild Mushrooms, Kale, Chimichurri

PAN SEARED SALMON

Navy Beans, Clams, Tomatoes, Fennel

FRENCH BREAST OF CHICKEN

Fregula Sarda, Tomatoes, Peas,
Herbed Demi Glaze

FILLET OF BRANZINO

Olive gremolata, Potato, Roasted Lemon Vinaigrette

WILD MUSHROOM PAPPARDELLE

Wild Mushroom Ragu, Vine Tomatoes, Kale, Basil, Parmesan

ROASTED CAULIFLOWER

Cauliflower Puree, Pomegranate Agro Dulce, Aleppo Pepper, Scallions

DESSERTS

CHOCOLATE GANACHE

Double Chocolate Caramel, Berries,
Mint

COCONUT CREAM CAKE

Candied Almonds, Vanilla Cream, Mint

CHEESE CAKE

Candied Nuts, Vanilla Cream, Caramel

PARTIES OF 15 OR MORE ARE REQUIRED TO PRE-SELECT 2 APPETIZERS, 3 ENTREES, AND 2 DESSERTS MENU SUBJECT TO CHANGE