

# APPETIZERS Additional charges apply for items marked \*

## French

### **Ratatouille Cups**

garnished with aged provolone & herbs

### **Caramelized Onion & Mushroom Tart**

with mixed greens & gorgonzola dulce

### **Duck Liver Mousse**

topped with port jelly, served with toast points

### **Dungeness Crab Cakes**

decorated with wasabi aioli

### **Tuna, Tartare**

& fried wonton crisps

### **\*Moules Rouille**

cold shelled mussels tossed with saffron aioli & served with croutons

### **\*Foie Gras Torchon**

pate poached in white wine then served chilled with brioche toast points garnished with port poached pear

### **\*Caviar Service (\$250 minimum additional charge)**

buckwheat blinis potato pancakes served only true caviar varieties

## Italian

### **Arancini Bianchi**

bolognese & pecorino garnish

### **Eggplant Rollatini**

filled with ricotta & garnished with grated cheese & basil

### **Bruschettas**

variety of seasonal vegetable marinades with grilled ciabatta

### **Mini Meatballs**

with marinara & ricotta

### **Scampi on Crostini**

in tomato caper broth

### **\*Antipasto/Charcuterie (\$350 feeds 8-10 guests, +\$100 for every 10 guests more)**

the finest imported & domestic artisan cured meats with a variety of cheese, also sourced from the finest cheesemakers around the world. garnished with fresh & preserved fruit, seasonal vegetable bruschettas & authentic D.O.P. balsamic vinegar with sicilian extra virgin olive oil.

## New American & Gastro Pub

### **Truffle Mac & Cheese**

truffle & cheese béchamel layered with fresh semolina pasta

### **Tomato & Ricotta Tarts**

chef's sundried tomato confit & pesto oil garnish

### **Chicken Ragout**

served with grilled bread & herbed goat cheese

### **Cotija Crusted Lamb**

topped with grilled pineapple & garlicky cilantro lime yogurt

### **Mango Chipotle Shrimp**

garnished with yucca puree

### **Shrimp Cocktail**

with cognac spiked cocktail sauce & lemon crowns

### **Mussels & Chorizo**

in fennel white wine broth with a giant crouton for dipping

### **Jalapeno Smoked Pork Belly**

over cheddar grits with maple drizzle

### **\*Angry Lobster**

spicy tomato & lemon garlic butter sauce

### **\*Seafood Raw Bar**

prawns, jonah or stone crab, oysters, lobster & ceviche with mignonette, cocktail sauce & dijonnaise

### **\*Ceviche**

traditional ceviche with dry sea scallops, garlic, lemon & cilantro served with croutons

All Appetizers Are Available As Hors d'Oeuvres  
For Cocktail Hours & Parties

## SOUPS & SALADS Additional charges apply for items marked \*

### French

#### Soups:

**Tomato Fennel Bisque**

served hot or cold

**Soupe au Pistou**

minestrone garnished with pesto

**Vichyssoise**

classic cold french potato leek soup

**\*Lobster Bisque**

garnished with poached lobster salad

#### Salads:

**French Composite**

celeriac dijonnaise, beets, tomatoes, & boiled egg over bibb lettuce with beet vinaigrette

**Salade de Carottes**

julienned & marinated in sesame vinaigrette, garnished with parsley leaf

**\*Salad Nicoise**

ahi tuna poached in olive & herbs, or grilled rare with fingerling potato, boiled eggs, onions & tomatoes over butter lettuce dressed in sherry vinaigrette

### Italian

#### Soups:

**Tuscan White Bean**

with ground fennel sausage & escarole

**Pasta e Fagioli**

minestrone with white bean & macaroni

**\*Italian Wedding Soup**

lamb polpetta with escarole in consume garnished with fresh pecorino

#### Salads:

**Tri Colore**

endive, arugula & radicchio with aged D.O.P. balsamic vinaigrette

**Tomato & Red Onion**

fresh minced garlic & oregano with lemon vinaigrette

**\*Panzanella**

grilled tenderloin, bell pepper, onions & large croutons tossed with red wine vinaigrette

### New American & Gastro Pub

#### Soups:

**Butternut Squash**

toasted spiced pumpkin seeds

**Carrot Ginger**

garnished with ahi tuna

**Gazpacho**

cold tomato soup with avocado garnish

**\*Billy B**

saffron cream with mussels

#### Salads:

**Mixed Greens with Pickled Vegetables**

red onion, fennel & bell peppers tossed in sherry vinaigrette

**Caesar**

the authentic tijuana recipe

**Baby Spinach**

with warm bacon balsamic dressing

**Chopped Market**

with fresh veggies & creamy oregano dressing

**Bleu Cheese**

caramelized apple, cherries & blue cheese with red oak & champagne vinaigrette

**\*Ancho Chili & Shrimp**

grilled pineapple, scallion & cilantro over baby greens in lime vinaigrette

Build Your Family Style Chef's Dinner With Both  
Soup & Salad Courses

Or

Swap One Out For A Pasta Course Instead

# PASTAS Additional Charges Apply For Items Marked \*

## Penne

### **Vodka**

tomato cream sauce with red onion, basil & pecorino

### **Puttanesca**

olives, anchovies & caper tomato sauce topped with reggiano

### **Pesto**

fresh basil, garlic with pine nuts & blended cheese

## Rigatoni

### **Bolognese**

angus beef braised tomato sauce with basil & garlic

### **Gorgonzola Green Apple**

with red onion, bell pepper & chives

### **Fileto di Pomodoro**

tomato sauce with prosciutto di parma

## Gnocchi

### **Cacio e Pepe**

potato gnocchi in pecorino & black pepper sauce

### **Chestnut & Mascarpone**

potato gnocchi flavored with pumpkin in a light cream

### **Romana**

semolina cakes baked with reggiano & served with sage brown butter

## Risotto

### **Milanese**

saffron & mascarpone

### **Classic**

ham & peas

### **Funghi**

porcini, black truffle, reggiano

### **\*Risotto Manzo**

tenderloin, bell peppers & onion, pecorino, reggiano

## Other Pastas

### **Spaghetti Agli e Olio**

garlic, olive oil, parsley & bread crumb topping

### **Cavatelli**

ricotta dumplings with grape tomato, bacon, garlic & olive oil

### **Baked Ziti**

ricotta, mozzarella & pomodoro, with or without sweet fennel sausage

### **Manicotti**

fresh pasta filled with fresh ricotta, then baked & topped with pomodoro

### **Orecchiette Pugliese**

"little ear" shaped macaroni with roasted vegetables garlic & olive oil

### **Tagliolini Amatriciana**

fresh thin flat noodles tossed with guanciale & tomato

### **Linguine Vongole**

white or red (spicy) clam sauce with fresh manilla clams

### **\*Tagliatelle Diavolo**

fresh large flat noodles with spicy tomato & lobster, **adds \$20/Guest**

# ENTREES Additional charges apply for items marked \*

## French

### **Coque au Vin**

“on the bone” chicken slow poached in red wine

### **Beef Bourguignon**

a fancy french sirloin stew, heavy on the red wine

### **Spanish Mackerel a la Nage**

poached in saffron court boullion with clams & mussels, served in a light cream sauce

### **Filet Mignon /**

### **Chateaubriand**

black angus tenderloin with bearnaise sauce

### **Steak au Poivre**

a traditional alsatian dish, cracked black pepper crusted steak with brandy cream sauce

### **\*Duck Confit**

on the bone dark meat poached slowly & baked to a crisp tenderness, served with risotto topped with seared duck breast & cider reduction

### **\*Homard a la Normande**

baked lobster topped with calvados cream & fines herbs

## Italian

### **Chicken**

### **Scaloppini**

marsala, piccata or angelo

### **Bronzini**

fennel tomato compote & lemon vinaigrette

### **Braised Lamb Shanks**

alla gremolata

### **Striped Bass**

livornese, piccata or black truffle butter

### **Petrali Sole**

stuffed with crab , topped with veloute

### **\*Veal Chop**

crispy prosciutto & sage “saltimbocca”

### **\*Cacciucco**

italian shellfish stew with lobster, mussels, calamari & shrimp served over a large savory crouton

### **\*Osso Buco alla Gremolata**

veal shanks braised with white wine & fresh herbs

## New American & Gastro Pub

### **Farm Raised**

### **Berkshire Pork Rack**

topped with walnut apricot chutney & D.O.P. balsamic reduction

### **Prime Rib**

Roasted with oak for a lightly smoked flavor served with horseradish cream & au jus

### **Black Angus NY Strip or Ribeye**

dry aged with your choice of red wine, gorgonzola, or sauce au poivre

### **Rack of Lamb**

rosemary dijon crusted, served with red wine demi

### **Southwest Scampi**

chipotle mango marinade & natural broth reduction

### **Baked Salmon**

north american farm raised salmon served with vermouth cream

### **Ahi Tuna Steaks**

balsamic glazed & seared rare over high heat

### **USDA Prime Short Ribs**

braised in & served with veal demi-glace

### **\*Beef Wellington**

black angus tenderloin topped with foie gras & mushroom duxelles, baked in puff pastry & served with sauce bordelaise

### **\*Dry Sea Scallops**

cumin curry seared with yucca puree garnish

### **\*Surf & Turf** +\$75/Guest

filet mignon & lobster tail with all the trimmings

## Vegetable Sides

Garlicky Green Beans  
Crispy Shaved Brussel Sprouts  
Garlicky Broccoli Rabe  
Creamed Spinach  
Roasted Cauliflower  
Cauliflower Gratin  
Roasted Broccoli  
Roasted Baby Heirloom Carrots  
Broccoli, cauliflower & carrots  
Port Braised Red Cabbage

## Starch & Potato Sides

Pommes Puree  
Red Skinned Mash  
Roasted Red Bliss Potatoes  
Wild Rice Pilaf  
Vegetable Couscous

**Desserts**, served with mascarpone cream

## Tarts & Other Hot Desserts

### **Apple Tart Tatin**

fresh apple slices baked in caramel topped with puff pastry

### **Baklava**

phyllo dough layered with pistachio, fried in butter & scented with rose water

### **Cookie & Cream**

A giant chocolate chip cookie topped with whipped cream & fresh berries

### **Molten Chocolate Cake**

gooey centered chocolate soufflé cake

### **Sticky Toffee Bread Pudding**

date custard baked with brioche

### **Tres Leches Bread Pudding**

three milks custard baked with challah

## Chilled Sweets

### **French Chocolate Mousse**

belgian chocolate with merengue and chilled to a rich airy pudding

### **Risotto Rice Pudding**

aroborio rice cooked in sweet milk with currants

### **Strawberry Shortcake**

butter pound cake layered with fresh cream and strawberries

### **Tiramisu**

italian mascarpone custard with lady fingers dipped in espresso

### **Chocolate Pots de Crème**

chilled ganache served with biscotti

### **Crème Caramel**

chilled custard topped with caramel

### **Crème Brulee**

creamy egg pudding topped with a slightly burnt candy top

### **Salted Caramel Budino**

italian pudding topped with caramel & sea salt

### **Berries & Zabaglione**

fresh berries chilled in sweet marsala hollandaise

## Frozen Delights (Semifreddo)

**Mocha**

**Strawberry**

**Strawberry-Banana**

**Chocolate**