

Sample Dinner Event Menu:

First Course

(Please select two options for your guests to choose from)

Selection of Artisanal Charcuterie with Accoutrements (3 meats)

Ahi Tuna Tartare with Crispy Nori Tempura, hass avocado, wasabi soy emulsion

Warm Mediterranean Flatbread, chickpeas, red onions, olives, pickled radish, smoked eggplant emulsion

Baby Arugula Salad, roasted beets, pea shoots, carrots, goat cheese, hazelnuts, sherry mustard vinaigrette

Second Course

(Please select two options for your guests to choose from)

Roasted Scottish Salmon, caramelized cauliflower, filet beans, mushrooms, potatoes, fennel cream

Grilled Prime Angus Beef Hanger Steak, braised artichokes, bacon, spring onions, béarnaise sauce

Roasted Organic Chicken Breast, goat cheese-wild mushroom stuffing, rapini, creamy polenta

Pan Roasted Branzino, potato confit, local clams, green olives, pea shoots, saffron broth

Third Course

(Please select two options for your guests to choose from)

Warm Chocolate Hazelnut Cake, gianduja gelato, espresso sauce

Spiced Carrot Cake, rum soaked raisins, crème fraiche ice cream

Sticky Toffee Pudding Cake, vanilla ice cream, almonds, toffee

Event menu begins at \$65 per person, A gratuity of 20% will be added to parties of 9 or more

Standard DC Sales Tax of 10% applies

Any substitutions may affect price