



DINNER MENU ONE

Dinner is served with house made bread
Guests will be presented with a printed menu at event and choose from the following

FIRST COURSE

Please choose two

CAESAR SALAD

Romaine hearts, classic dressing, parmesan, herbed croutons

ARUGULA SALAD

Shaved root vegetables, raspberry, parmesan, pistachio, tarragon prosecco vinaigrette

TOMATO BASIL BISQUE

Parmesan, herbed croutons, fresh chives

SECOND COURSE

Please choose three

LUMACHE ALLA CARBONARA

Black pepper, black truffle, pancetta, peas

TORCHIO AI GAMBERETTI

Shrimp, marinated baby heirloom tomatoes, white wine, butter, chive oil

CHICKEN MARSALA

Sous vide airline breast, spinach & heirloom tomato risotto, herbed wild mushrooms in marsala sauce

RIGATONI ALLA BOLOGNESE

Veal and beef ragu, fresh basil, shaved parmesan

RIGATONI FRA DIAVOLO

Spicy pomodoro sauce, heirloom tomato, pecorino,
choose for party either: house made Italian sausage or shrimp

DESSERT

Guest's choice of:

**SOLSTICE CHOCOLATE TORTE
OR BUTTERSCOTCH BUDINO**

\$60 per person



DINNER MENU TWO

Dinner is served with house made bread
Options from Dinner Menu One also available for selection
Guests will be presented with a printed menu at event and choose from the following

FIRST COURSE

Please choose two

BEET SALAD

Roasted beets, arugula, pomegranate, toasted pistachio, goat cheese, honey-Dijon vinaigrette

MASCARPONE POLENTA

brie, chestnut honey, crispy prosciutto, apple, pecan praline crumble, rosemary, sage

ARANCINI

Arborio rice, House Italian sausage, parmesan, pomodoro, pistachio hazelnut pesto, pecorino, fresh basil

SECOND COURSE

Please choose three

AGNOLOTTI DI GRANCHIO

Red crab and ricotta stuffed pasta, asparagus, baby heirloom tomatoes, orange-saffron beurre blanc, crispy leek

SALMON

Sweet corn pureé, marinated baby heirloom tomato, braised bok choy, pea tendrils

SNAKE RIVER FARMS WAGYU HANGER STEAK

Blue cheese and chive mashed potatoes, asparagus spears, baby carrot, bourbon-rosemary demi-glace

YUKON GOLD & CHIVE GNOCCHI

sage brown butter, sautéed ramps & spinach, wild mushroom, Duroc Cajun bacon, pecorino, brandy, cream, pink peppercorn, English pea & mint purée, goat cheese croquette with roasted nuts, spruce tips

RIGATONI FRA DIAVOLO

Spicy pomodoro, heirloom tomatoes, pecorino,
Choose for party either: house made Italian sausage or shrimp

DESSERT

Guest's choice of:

TIRAMISU OR

CHERRY VANILLA RICOTTA CHEESE CAKE

\$70 per person



DINNER MENU THREE

Dinner is served with house made bread

Options from Dinner Menu One & Two also available for selection

Guests will be presented with a printed menu at event and choose from the following

APPETIZERS

Choice of two

ARANCINI

Arborio rice, House Italian sausage, parmesan, pomodoro, basil

ANTIPASTO

Artisanal meats, local cheeses seasonal accoutrements

EGGPLANT PARMIGIANA

Pomodoro, burrata, artichoke salad, parmesan crostini

POLPETTE

Pork & beef meatballs, pomodoro, mozzarella, parmesan bread

BRUSCHETTA

Herbed honey goat cheese balsamic reduction, tomatoes

FIRST COURSE

Choice of two

STONEFRUIT BURRATA

Field greens & blond frisée, bruléed melon, prosciutto, roasted pecan, chestnut honey, Montmercy cherry balsamic, smoked sea salt, whole grain crackers

LOBSTER BISQUE

Classic preparation, cognac

SECOND COURSE

Please choose three

DUCK BREAST

Cooked to a medium rare, shallot, leek & goat cheese ravioli, parsnip purée, creamed sweet corn, pea shoots, candied orange, leek confit, chestnut honey and ginger glazed heirloom carrot

SNAKE RIVER FARMS KUROBUTA PORK CHOP

Espresso rubbed, spinach, sesame brown rice, cranberry & fig agrodolce

WAGYU

Carmen Farms 6oz. ribeye, black truffle pavé, asparagus, elderberry demi-glaze

LOBSTER RISOTTO

Lobster tail, shrimp and white truffle risotto,

DESSERT

Guest's choice of:

CHERRY CHOCOLATE BOMBA CAKE OR

CHOCOLATE PANNA COTTA

\$80 per person