

# Private Dining Menu

\$32 per person

## Starter

Choose one selection for your guests

### Caesar Salad

Romaine, foccacia croutons, parmesan, & creamy  
Caesar

### Field Greens Salad

Spring greens, apples, gorgonzola, & balsamic  
vinaigrette

### Saffron Tomato Bisque

Served with parmesan crostini

## Dessert

Choose one selection for your guests

### House Made Gelato

Choose from our many specialty flavors

### Crème Brulee

Vanilla bean

## Entrée

Choose three selections for your guests. Additional options available for \$5.

### Braised Short Ribs

Served with caramelized onion risotto

### Grilled USDA Choice Filet Mignon

Fontina garlic mashed potatoes & asparagus

### Wild Alaskan Salmon

Saffron glazed with grilled artichokes, tomatoes & preserved lemon

### Dry Aged Pork Rib Chop

Fontina mashed potatoes, broccoli & caramelized shallot butter

### Seafood Fricassee

Sautéed prawns, scallops, mushroom risotto & creamy lobster sauce