

\$66.00 PP

1 APPETIZER, 1 PASTA, 1 MAIN, 2 SIDES

\$72.00 PP

1 APPETIZER, 1 PASTA, 1 MAIN, 3 SIDES

\$90.00 PP

1 APPETIZER, 1 PASTA, 2 MAINS, 3 SIDES

Note: For orders under 10 Guests, a \$12.00 pp supplement is applied

PLEASE SUBMIT ORDERS (5) BUSINESS DAYS IN ADVANCE. ANY ORDERS PLACED AFTER THIS WILL INCUR A 10% RUSH FEE

APPETIZER

Butter Lettuce & Heirloom Radishes – Fresh Spring Herbs, Champagne Vinaigrette

Tuscan Panzanella – Buffalo Mozzarella, Crouton, Local Cucumbers, Baby Basil, Shallots, Capers, Olive Oil

Endive & Snap Pea Salad – Belgium Endive, Treviso, Fine Herbs, 8-Month Manchego, Mint Vinaigrette

Vermont Burrata & Grilled Asparagus – Crispy Prosciutto, Smoked Tomato Vinaigrette, Basil, Candy Cane Radish

Farmer's Baby Greens - Baby Herbs, Nasturtium Flowers, Lemon-Basil Vinaigrette

Spring Dandelion Salad – Crispy Quinoa, Pea Greens, Treviso, Chive Blossoms, Tarragon Vinaigrette

Tender Organic Baby Kale – Smoked Almonds, Crispy Parmesan, Pickled Shallots, Rhubarb, Celeriac

Organic Baby Beets – Pickled Ramps, Homemade Ricotta, Red Endive, Wild Watercress, Hazelnut Vinaigrette

PASTA

Trofie Genovese – Basil Pesto, Pine Nuts, Pecorino Romano, Fingerling Potato, Haricot Vert

Orecchiette & Chicken Sausage - Homemade Chicken Sausage, Broccoli Rabe, Chili Flake, White Wine

Wild Mushroom Tortellini - Madeira Wine, Wild Mushrooms, Ricotta Salata, Chives, Thyme, Extra Virgin Olive Oil

Prosciutto & Garganelli – Oven Dried Tomatoes, Caramelized Onion, Prosciutto San Daniele, Asparagus

Giant Fusilli "Elicotte" - San Marzano Tomatoes, White Wine, Grape Tomatoes, Torn Basil, Parmesan

Ricotta Cavatelli – Fava Beans, Pancetta, Baby Arugula, Parmesan, Pecorino

Fresh Tagliatelle - Veal Ragout, Rosemary, Thyme, White Wine

Lobster Fregola Sarda (\$5) - Maine Lobster, Fennel, Pernod, Leeks, Lobster Sauce

MAIN COURSES

Seared Wild Salmon / *Fennel Frond – Lemon Pesto*

Pan Roasted Sea Bass / *White Wine Saffron Sauce*

Gently Roasted Striped Bass / *Fine Herb Salsa Verde*

Herb Crusted Hake / *Chunky Romesco*

Roasted Prawns / *Blistered Tomato Herb Butter*

Lightly Blackened Arctic Char / *Celery Root Remoulade*

Golden Tilefish / *Coriander Spice, Tomato Chutney*

Free Range Airline Chicken Breast / *Provençal Sauce*

Parmesan Crusted Free Range Chicken Breast / *Arugula Pesto*

Tuscan Spiced Cornish Game Hen / *Grilled Lemon Vinaigrette*

Duck Duo: Lacquered Breast & Crispy Leg (\$5) / *Thyme Jus*

Guinness Beef Short Ribs / *Natural Braising Jus*

Marinated Tri-Tip Steak / *Caramelized Mushroom Jus*

Mushroom Crusted Filet Mignon (\$5) / *Burgundy Demi Glaze*

Herb Brined Pork Tenderloin / *Roasted Plums and Cipollini Onions*

Berkshire Pork Chops (\$8) / *Bacon-Mushroom Sauce*

Lamb Chops / *Chimichurri Sauce*

Rotisserie Leg of Lamb / *Grilled Lemon, Rosemary, Natural Jus*

SIDE DISHES

Wild Mushrooms / *Oyster, Shitake & Beech Mushrooms, Crispy Onions, Rosemary*

Roasted Heirloom Carrots / *Cipollini Onions, Garlic Chips, Tarragon Vinaigrette*

Organic Gigante Bean Ragout / *Roasted Shallots, Escarole, Thyme*

Roasted Multi Color Cauliflower / *Sultanas, Capers, Tarragon Vinaigrette*

Haricot Vert with Roasted Hazelnuts / *Braised Leeks, Mustard Seed Vinaigrette, Oven Dried Tomatoes*

Baby Artichokes / *Roasted Baby Artichokes, Spring Vegetables, Pancetta, Soft Herbs*

Organic Red Quinoa / *Rainbow Swiss Chard, Roasted Fennel, Toasted Pine Nuts*

Warm Fingerling Potatoes / *Haricot Verts, Capers, Olives, Tomatoes, Dijon Vinaigrette*

Roasted Rainbow Peanut Potatoes / *Spring Onions, Rosemary, Purple, Red and Baby Fingerlings*

Baby Provencal Vegetables / *Baby Zucchini, Patty Pan Squash, Oven Dried Tomatoes, Leeks, Capers*

Farro & Wilted Watercress / *Bacon, Watermelon Radish, Fiddle Head Ferns*

Roasted Organic Baby Beets / *Pickled Shallots, Soft Herbs, Marinated Fresh Feta*

Roasted Asparagus Duo / *White & Green Asparagus, Wild Ramp Vinaigrette, Sorrel*