

Executive Sample Menu

\$75

Reception

Choice of 3 bites from our appetizer menu

First Course

Romaine, Avocado, Onions & Walnuts

Second Course

*Waygu Carpaccio Crudo With Arugula
Fresh Horse Radish, Pecorino, Olive Oil*

Third Course

Soft Polenta

Wild Vegetables, Poached Egg & Tartufo Oil

Or

*Mary's Ranch Chicken al Mattone
Yellow Bacon, Spinach, Almond Sauce*

Or

*Surf and Turf, Lobster & Steak
Gardineria, Tarragon & Orange Cream,*

Or

Fillet Mignon Steak

With Gorgonzola Gratiini Caramelized Carrots & Black Truffle Butter

Dessert

Select From Our House-Made Dessert Menu