



**Starter**

***Wild Salmon Rillettes***

*Shallots, Chives, Dill Crème Fraîche  
French Baguette  
(GF- with Rice Crackers)*

**Vegetarian Starter Option Upon Request**

***Roasted Mushroom Toast***

*Mascarpone Truffle Mousse, Arugula  
Grilled Baguette*

**Salad**

***Organic Bibb Green Salad***

*Herb Roasted Beets, Crumbled Goat Cheese, Candied Pistachios,  
Lemon Vinaigrette  
(GF—Can be done nut free)*

**Starch**

***Porcini Mushroom Potato Gratin***

*(GF)*

**Vegetable**

***Wok Fired Broccolini***

*Black Garlic & Sesame  
(GF)*

**Protein (Choice Of)**

***Pan Seared Airline Chicken Breast***

*Sundried Tomato, Goat Cheese & Basil Crust, Madeira Reduction  
(GF)*

***Short Rib "Osso Buco"***

*Cabernet Demi-Glace  
(GF)*

***Penne Alla Vodka Primavera***

*Fresh Herbs & Pecorino*

*Executive Chef, Michael C. Toni*