

# FAMILY STYLE MENU

# COCKTAIL HOUR

Chef's selection of three passed hors d'oeuvres

## SALAD

choice of two, served with fresh breads and honey-whipped butter

#### KALE CAESAR

house-made caesar dressing, toasted chickpeas, grana padano, crispy kale chip (GF)

#### SPINACH & RADICCHIO

fennel, strawberry, toasted pumpkin seeds, champagne vinaigrette (GF)

#### PANZANELLA

toasted sourdough, heirloom cherry tomato, fiore de latte, sweet basil, cucumber, orange-balsamic vinaigrette

#### BEET & ARUGULA

goat cheese, radish, toasted sunflower seeds, mustard vinaigrette (GF)

#### MEDITERRANEAN FARRO

sundried tomato, cucumber, kalamata olive, feta, red onion, lemon vinaigrette

# SIDES

choice of two

#### ROASTED BROCCOLI

garlic lemon oil

## CORN ON THE COB

chili lime butter

#### GREEN BEANS

garlic, almond

#### QUINOA

garlic, lemon, parsley

#### POTATOES

butter, garlic scape

#### ROASTED SQUASH

sundried tomatoes, pistachio



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# MAINS

choice of two

#### ROASTED SALMON

spring garlic, preserved lemon, dill

## SEARED LAMB CHOPS

dried cranberry, rosemary, lemon, feta

# SUMMER SQUASH

crispy kale, cherry tomato, feta (VG) (GF)

#### CAULIFLOWER

capers, anchovy, dill, bread crumb (VG)

#### LEMON CHICKEN

free range chicken, garlic cream

#### PORCHETTA

roasted onion, apple

#### BEEF BRISKET

housemade molasses BBQ sauce

#### AAA STRIPLOIN

chimichurri, mushroom spiked jus

+ \$ market price

# DESSERT

choice of one

#### LEMON TART

lemon curd, meringue, fresh berries

# DECONSTRUCTED

CANNOLI

ricotta, chocolate

## S'MORE

chocolate chantilly, graham cracker crumble, torched marshmallow

#### CHOCOLATE TORTE

fresh berries, cream (GF)

# STRAWBERRY RHUBARB

TRIFLE JARS

vanilla-tonka bean custard

# WHITE CHOCOLATE

RASPBERRY CHEESECAKE

garnished with fresh mint

