тне

GROUP DINING DINNER #2

Served from 4pm-9pm Everyday 3 courses \$55 per person Includes appetizer, entree & dessert

1st Course served family style

House Made Bread Basket parker house rolls, focaccia, multigrain

Cheese Flatbread Cheddar, grana padano, marinara

Shrimp Cocktail cocktail sauce, fresh lemon

Caesar Salad Baby gem, focaccia croutons, cured yolk, dill

Entree guests will select one of the following

Roasted Chicken served with seasonal accompaniments

Branzino served with seasonal accompaniments

Spicy Vodka Rigatoni house made rigatoni, calabrian chili, vodka sauce

Side served family style

Brussels Sprouts bacon lardon, apple, balsamic mustard

Dessert served family style

Chef's Selection assortment of mini housemade desserts

Additions

menu enhancements served family style

Mussels choice of arrabiata, white wine garlic, or coconut curry additional \$10 per quest

Cheese & Charcuterie

assorted artisanal cheese and cured meats, served with accompaniments *additional \$7 per guest*

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments *market price*