



four course tasting menu 43 dollars per guest
half glass pairing 25 dollars per guest
full glass pairing 50 dollars per guest

ONE

broadway butcher sausage
housemade accompaniments
crab cake
champagne beurre blanc
roasted vegetables
whipped feta, sunny side egg, grilled lemon wedge
add a foie gras supplement 12

THREE

eggplant parmesan
heirloom tomato sauce, handmade mozzarella
organic crab stuffed salmon*
wild rice, local vegetable, lemon caper sauce
wild boar ribs*
sweet potato fries, local sweet corn, bbq sauce
grilled dry age ribeye steak*
bacon potato salad, local succotash
add an individual cheese course 6

TWO

watermelon tomato gazpacho
with or without crab
toasted quinoa kale salad
blackberry, ground cherry, toasted almonds, lemon honey vinaigrette
roasted beet spinach salad
bleu cheese, balsamic vinaigrette
heirloom tomato salad
frisée, pesto vinaigrette

FOUR

chocolate pudding cake
shortbread cookie, sweet cream cheese, chocolate pudding whipped crème
crepe soufflé
seasonal fruit
peach crisp
peach butter whipped cream
fresh baked fudge stuffed peanut butter cookie
chocolate and caramel sauce
“elvis” style topped with banana ice cream & bacon add 3

Executive Chef Glenn Bindley
Sous Chef Ceasar Reyes

-consuming raw or uncooked meats, shellfish, poultry and pork may be hazardous to your health-

* Denotes items that are prepared and cooked to order and may contain raw or undercooked ingredients

ask us about our
**WINE
CLUB**

HAPPYHOUR
4-6PDAILY

we can host your
**PRIVATE
EVENT**