

# Overture

## BREAD & BUTTER

P.Q.M. ARTISANAL SELECTION, WHIPPED EUROPEAN BUTTER

## SALAD NICOISE

CHARRED SNAP PEAS, HEIRLOOM CHERRY TOMATOES, EGG  
ROASTED POTATO, PRESERVED LEMON CAPER VINAIGRETTE

# Main Act

## PRIME RIB

SLOW COOKED ANGUS PRIME RIB SERVED  
WITH AU JUS AND HORSERADISH SAUCE

## HALF CHICKEN

AMISH CHICKEN SERVED WITH  
STONE GROUND MUSTARD DEMI GLACE

## CHILEAN SEA BASS

SLOW ROASTED, MISO & MAPLE MARINATED CHILEAN SEA BASS

## CAVATAPPI WITH VEGETARIAN "BOLOGNESE"

CREMINI MUSHROOM, ROASTED EGGPLANT,  
SAN MARZANO TOMATOES, CAVATAPPI PASTA

*ALL DISHES INCLUDE A CHOICE SIDE:*

### SMASHED SWEET POTATOES

MAPLE ROASTED SWEET POTATOES TOSSED WITH MAPLE MISO BUTTER

### GARLIC MASHED POTATOES

ROASTED GARLIC, YUKON GOLD POTATOES, PLUGRA BUTTER

### ROASTED BROCCOLI

TAHINI MUSTARD VINAIGRETTE

### BRUSSEL SPROUTS

SHERRY GASTRIQUE, FETA CHEESE, DRIED CRANBERRIES

### CHARRED CABBAGE

PURPLE CABBAGE, CAPER GREMOLATA, TOASTED HAZELNUTS

### MAC & CHEESE

EXTRA SHARP AGED CHEDDAR, GRUYERE, BLUE, CAVATAPPI PASTA

# Florian