

Dinner

In-home dinner service

From \$125 per person

For a Three-Course Dinner

One Soup, Salad or Flatbread

One Entrée with One Side

One Dessert

Add a starter for an additional \$25 per person, or choose from our Hors d'Oeuvres menu
Selections marked with a \$ are prepared with premium ingredients and carry an additional charge.

 Vegetarian  Vegan

Starters

An additional \$25 per person

Vegan

Mezze Platter

Hummus, Tabbouleh, Marinated Olives, Cucumber, Tomato,
Seasonal Crudités & Grilled Pita

Crispy Japanese Eggplant

Toasted Sesame, Thai Peanut Sauce & Scallion

Soy Protein Tacos

Tofu, Chipotle "Aioli," Pickled Carrot & Crispy Garlic

Impossible Gyoza

Shredded Cabbage & Ginger Soy Sauce

Spinach Artichoke Dip

Cashew Cream, "Mozzarella" & Pita Chips

Chicken

Caribbean Nachos

Pulled Chicken, Jalapeño-Mango Salsa, Red Bell Pepper,
Black Bean, Cumin-Cilantro Vinaigrette & Queso Fresco

Sriracha Chili Dip

Spicy Braised Chicken, Roasted Garlic, Cheddar & Cream
Cheese in a Bread Bowl

Enchiladas

Ancho Stewed Chicken, Salsa Rojo, Oaxaca, Crème Fraîche &
Scallion

Beef

Tartare \$

Short Rib, Harissa Aioli, Crispy Shallot, Parmesan & Quail
Egg

Carpaccio \$

Tenderloin, Smoked Olive Oil, Frisée, Pine Nut & Pecorino
Romano

Dried Beef Cheese Ball

Red Wine, Confit Garlic, Chive & Cream Cheese

Grilled Bone Marrow

Parsley Gremolata, Sherry Garlic & Baguette

Vegetarian

BBQ Mushroom Sliders

Gouda Cheese, Puffed Rice & Pickled Leek

Whipped Feta

Crispy Garbanzo, Tarragon Oil, Orange Zest & Grilled
Sourdough

Smoked Irish Butter

Cauliflower, Radish, Snap Pea, Maldon Salt & Fresh Baguette

Grilled Street Corn

Lime Cilantro Crème, Cotija & Tajín

Stuffed Portobello

Caramelized Onion, Apple & Chardonnay Stuffing with
Muenster & Parmesan Cheese

Pork

Stuffed Tomatoes

3 Cheese Blend, Bacon, Chive & Crème Fraîche
Spicy or Mild

Prosciutto Ensalada

Arugula, Seasonal Fruit, Balsamic Vinaigrette, Toasted
Almonds & Pecorino Romano

Braised Cabbage Wedge

Pork Belly Lardon, Warm Dijon-Bacon Vinaigrette & Chive

Seafood

Calamari

Banana Peppers, Grilled Lemon & Arrabbiata Sauce

Mussels or Clams

Chorizo, Fennel, White Wine Persillade Sauce & Sourdough
Bread

Blinis & Caviar \$

Market Price Based on Selection

First Course

Choose one soup, salad or flatbread

Salads

Caesar

Charred Romaine, House Dressing, Crouton & Parmesan

Roasted Beet



Arugula, Honey Peppered Goat Cheese, Toasted Almonds & Balsamic Vinaigrette

Marinated Cucumber



Tomato, Onion, Fresh Herbs & Citrus Vinaigrette

South Of The Border



Romaine, Sriracha Ranch, Grilled Corn, Avocado, Tomato & BBQ Tortilla Crisp

To Be Or Not To Be

Romaine, Blue Cheese Dressing, Bacon, Tomato, Avocado, Red Onion & Boiled Egg

Strawberry Fields



Baby Spinach, Balsamic Vinaigrette, Strawberry, Red Onion, Gorgonzola & Candied Walnut

Drop The Beets



Purple Kale, Citrus Vinaigrette, Toasted Almond, Roasted Beet & Parmesan

The House Always Wins



Mixed Greens, Citrus Vinaigrette, Tomato, Cucumber, Carrot & Red Onion

Forever Summer



Mixed Greens, Raspberry Vinaigrette, Mandarin Orange & Candied Walnut

Happy Orchard



Sliced Kale, Cider Vinaigrette, Shaved Apple, Dried Cranberry & Goat Cheese

Greek Wedding



Romaine, Herb Vinaigrette, Halloumi, Cucumber, Kalamata Olive, Tomato, Red Onion & Green Pepper

Soups

New England Clam Chowder

Clams, Bacon, Potato, Onion & Celery

French Onion

Caramelized Onions, Crostini, Gruyère & Mozzarella Cheese

Italian Wedding

Beef or Turkey Meatballs in Chicken Broth with Vegetables & Orzo Pasta

Cream Of Mushroom



Creamy Mushroom Broth with Parmesan Panko & Crispy Shimeji
Add Truffle Oil

Butternut Bisque



Roasted Squash with Maple, Mascarpone & Gingerbread Crumble

Cheddar Broccoli



Creamy Cheddar Broth with Broccoli, Shredded Carrot & Parmesan

Fire Roasted Tomato Bisque



Creamy Broth, Basil Oil & Parmesan Crisp

Chicken Noodle

Chicken Stewed in House Broth with Vegetables & Egg Noodle

Tom Kha Hed



Thai Coconut Lime Broth with Ginger, Potato & Mushroom

Flatbreads

Prosciutto & Mozzarella \$

Pear, Fig, Arugula, Parmesan & Balsamic Glaze

Smoked Salmon & Swiss \$

Jalapeño Aioli, Capers & Crispy Kale

Roasted Tomato & Herbed Ricotta



Basil Oil, Arugula & Lemon Zest

Roasted Vegetable & Feta



Tomato, Onion, Kalamata Olive & Spinach

Truffle Mushroom & Fresh Mozzarella \$



Basil Pesto, Arugula, Confit Garlic & Baby Portobello

Buffalo Chicken & Blue Cheese

House Buffalo Sauce, Red Onion & Bacon

Ribeye & Gorgonzola \$

Caramelized Onions, Parmesan Cheese & Arugula

Main Course

Choose one entrée, served with one side

Vegan

Queens Garden

Quinoa, Couscous, Kalamata Olive, Cucumber, Roasted Beet & Green Goddess Vinaigrette

Pissaladière Pasta

Multigrain Spaghetti, Olives, Garlic, "Parmesan" & Fresh Herbs
Add Anchovy

Baked Tofu & Broccoli

Toasted Sesame Seed, Asian Chili Sauce, White Rice & Scallions

Eggplant Parmesan

Garlic Tomato Sauce, Spinach, "Mozzarella" & Orzo

Indian Chickpeas Dip

Aromatic Tomato Gravy, Jasmine Rice & Pita Bread

Spaghetti Squash Boat

Cashew Feta, Cherry Tomatoes, Basil & Balsamic Glaze

Jerk Tofu Bowl

Avocado, Grilled Pineapple, Basmati, Black Bean, Jalapeño & Cilantro

Chicken

Cordon Bleu

Sliced Ham, Swiss Cheese, Panko & Béarnaise Sauce

Chasseur

Onion, Mushroom & Tomato in a White Wine Butter Sauce

Half Roasted Chicken

Farro, Rosemary & Pan Jus

Yellow Curry

Basmati, Carrot, Potato, Scallion & Naan

Togarashi Thighs

Lime Cilantro Rice & Banyuls Glazed Cipollini Onion

Herb Buttered Chicken

Creamy Tomato Cashew Sauce, Basmati & Naan

Chicken & Broccoli

Aromatic Asian Chili Sauce, XO Ginger & Leek

Buttermilk Fried Chicken

Cornbread, Hot Honey & White Pepper Gravy

Street Skillet

Stewed Chicken in Tomato Sauce, Blistered Chilis, Lime, Corn, Cotija & Cilantro

Vegetarian

Pistou Pasta

Linguine, Cremini Mushroom, Parmesan & Lemon Crème Fraîche

Macaroni & Cheese

Cave Aged Cheddar Cheese Sauce, Jalapeño & Pine Nuts

Warm Pasta Salad

Creamy Vinaigrette, Tomatoes, Onion, Bell Peppers, Kalamata Olives & Feta Cheese

Mediterranean Plantain Boat

Spicy Mediterranean Tomato Sauce, Eggplant, Onion & a 3 Cheese Blend

Summer Truffle Polenta \$

Chef's Mushroom Blend, Parmesan, Fontina & Poached Egg

Pork

Meatballs de Corazón

Beef & Pork Hearts, Piri Piri Sauce, Queso Fresco & Plantain Chips

Fried Rice

Crispy Pork Belly & Braised Shoulder, XO Ginger, Onion, Snow Pea, Carrot, Scallion & Chipotle Aioli

Pork Belly Tacos

Cabbage Slaw, Lime Cilantro Cream & Fresno Chili

Prosciutto Wrapped Tenderloin \$

Pickled Mustard Seed, Poached Carrot, Dijon Cream & Torched Rosemary

Milanese

Crispy Pork Loin, Arrabbiata Sauce, Arugula, Parmesan & Lemon

Cider Brined Bone-In Pork Chop

Bacon Jam, Smoked Apple Sauce & Grilled Broccolini

36 Hour Tonkotsu Ramen

Chashu Pork Belly, Crispy Garlic, Bok Choy, Naruto, Bean Sprout, Grilled Corn, Garlic Chili Rayu & Shoyu Tamago

Baby Back Ribs

Miso Butternut Squash Purée, Toasted Sesame, Fresno Chili & Asian BBQ

Steaks

Market Pricing Based On Cut & Grade, \$15–\$150

Available Grades: Choice, Prime, American Wagyu, 15–60

Day Dry Age & Japanese A5 Wagyu

Jamaican Marinated Flank Steak

Pineapple Plantain Salsa & Pickled Candied Jalapeños

Espresso Rubbed Skirt Steak

Black Bean Purée, Cilantro & Pineapple Mango Salsa

12 Hour Braised Short Rib

Red Wine Gravy, Baby Carrot & Greens

Short Rib Polenta

Parmesan Polenta, Sautéed Spinach, Poached Egg & Pickled Fresno

N.Y. Steak Au Poivre

Pink Peppercorn Crust, Cognac Shallot Sauce & Chef's Mushroom Mix

Pan Roasted Filet

Red Wine Jus & Garlic Smashed Potato

Grilled Ribeye

Chimichurri, Smoked Maldon & Korean Chili

Wellington

Puff Pastry Wrapped Filet, Mushroom Duxelles & Bordelaise Sauce

Ribeye Stroganoff

Egg Noodle, Baby Portobello & Crème Fraîche

Asian Chili Rice Bowl

Hanger Steak, Toasted Sesame, Scallion, Broccoli & Jasmine Rice

Garlic Rosemary Roast Beef

Top Sirloin, Potato Robuchon, Gravy or Au Jus

Pepper Crusted Prime Rib

Potato Robuchon, Yorkshire Pudding & Au Jus

Smoked Ribs

Tangy House BBQ, Broccoli Coleslaw & Potato Salad

48 oz Grilled Tomahawk

Roasted Mushroom, Grilled Onion & Asparagus with Red Wine & Blue Cheese Butter

Japanese A5 Wagyu Sirloin

Smoked Maldon Salt, Yuzu Kosho & Whisky Barrel XO Shoyu

Seafood

Market Pricing Based On Availability, \$25–\$100

Fish & Chips

Beer Battered Cod, House Potato Chip, Tartar Sauce & Grilled Lemon

Fish Tacos

Blackened Mahi Mahi, Grilled Pineapple Salsa, Cabbage Slaw, Radish & Lime Cilantro Rice

Rainbow Brook Trout

Basil Pesto, Blistered Tomato, Banyuls Vinegar & Marble Potato

Grilled Branzino

Mango Purée & Roasted Tomato Caper Tapenade

Poached Sea Bass

Lavender Cauliflower Purée, Arugula & Pomegranate Seed

Sole Meunière

Brown Butter, Grilled Lemon & Crispy Parsley

Pan Roasted Salmon

Fennel-Kalamata Olive Slaw, Torched Peach & Brown Butter Sauce

Halibut Bourride

Garlic Aioli, Fennel, Carrot, Fingerling Potato, Orange & Grilled Sourdough

Mediterranean Baked Halibut

Tomato, Onion, Kalamata Olives, Capers, Artichoke & Feta Cheese

Lobster Mac N Cheese

Sherry Fontina Cheese Sauce, Pine Nut & Crispy Prosciutto

Seared Scallop

Strawberry Salsa, Fresh Mint & Brown Butter
Add Caviar \$

Horseradish Crusted Salmon

Lemon Potato Robuchon & Tarragon Oil

Bouillabaisse

Saffron Lobster Broth, White Fish, Mussels, Clams, Tomato, Fennel, Rouille & Grilled Baguette

Jamaican Jerk Octopus

Pineapple Mango Chutney, Scallion Oil, Charred Shallot & Squid Ink Onion Purée

Fried Lobster Ravioli

Lobster Velouté, English Pea, XO Tarragon & Parmigiano Reggiano

Lobster Thermidor

Seafood Béchamel, Cognac, Gruyère & Fennel

Pastas

Crafted With Your Choice Of Artisan Pasta & Protein

Scampi

Lemon, Garlic & White Wine Sauce with Grape Tomato & Asparagus

Carbonara \$

Guanciale, Egg Yolk, Black Pepper & Pecorino Romano

Marsala

Baby Portobello, Veal Demi-Glace & Spinach

Piccata

Lemon, Garlic & White Wine Sauce with Mushroom & Caper

Alla Vodka

Creamy Roasted Tomato Vodka Sauce & Parmigiano Reggiano

Cacio e Pepe

Pecorino Romano Cheese & Peppercorns

Salsiccia, Peperoni e Cipolle

Italian Sausage, Bell Peppers, Cipollini Onions & Fire Roasted Tomato
(No Protein Selection)

Amatriciana \$

Guanciale, Calabrian Chili & San Marzano Tomato

Bolognese

Beef, Pork & Bacon Stewed with Tomato, Cream & Mirepoix
(No Protein Selection)

Ricotta e Pesto

Pistachio Pesto, Sun Dried Tomato & Lemon

Saltimbocca \$

White Wine Cream Sauce with Prosciutto, Fried Sage & Parmigiano

Puttanesca

Garlic, Tomato, Anchovy & Caper

Gnocchi \$

Handmade Potato Pillows, Oyster Mushroom, Crispy Kale & Sherry Cream

Protein Selections

Eggplant Parmesan

Chicken Tenderloin

Pork Milanese

Seasonal White Fish

Shrimp

Beef Round Eye +\$25

Clams & Mussels +\$30

Beef Filet +\$35

Veal Cutlet +\$40

Maine Lobster +\$50

Game & Exotic Proteins

Market Pricing Based On Availability, \$55-\$125

Duck, Duck & Duck

Confit Leg Quarter, Pan Roasted Breast & Fried Wing with Ancient Grains, Carrot & Blueberry Gastrique

Wild Boar & Veal Ragù

Pappardelle, Torn Basil & Parmigiano Reggiano

Roasted Rack Of Lamb

Garlic Rosemary Butter, Potato Pavé & Glace de Veau

Sous Vide Kangaroo Tenderloin

Grilled Broccolini, Smoked Balsamic Glaze & Toasted Pine Nut

Rabbit Cassoulet

Rabbit Sausage, Tarbais Bean, Shallot & Carrot

Veal Osso Buco

Veal Shank, Red Wine, Fresh Herbs & Polenta

Roasted Pheasant

Port Wine Reduction, Fingerling Potato & Wild Mushroom

Venison Wellington

Puff Pastry Wrapped Deer Tenderloin, Mushroom Duxelles, Prosciutto & Bordelaise Sauce

Land & Sea Additions

Grilled Lobster Tail

Buttered Snow Crab

Garlic Butter Prawns

King Crab Leg

Specialty Butters

Lobster & Cognac
Roasted Garlic & Bone Marrow
Red Wine & Blue Cheese
Foie Gras & Rosemary
Black Summer Truffle

Side Dishes

One side is served with your entrée

Vegetables

Roasted Asparagus 🌱

Blistered Tomato, Feta Cheese & Citrus Vinaigrette

Leeks In Vinaigrette 🌱

Warm Citrus Mustard Vinaigrette, Hard Boiled Egg & Toasted Hazelnut

Seared Brussels Sprouts 🍷

Chili Paste, Ginger & Brown Sugar

Caramelized Baby Carrots 🍷

Wildflower Honey, Sumac & Sea Salt

Zucchini & Summer Squash 🌱

Apple Cider Vinaigrette, Fresh Herbs, Cherry Tomato & Queso Fresco

Roasted Romanesco 🍷

Tahini, Herb Salad & Crispy Quinoa

Braised Cabbage Wedge \$

Crispy Pork Belly, Warm Bacon Vinaigrette & Pickled Mustard

Blistered Shishito Peppers 🍷

Olive Oil, Sea Salt, Fresh Lime Juice & Tajín

Charred Mexican Sweet Peppers 🍷

Olive Oil, Smoked Lime & Sea Salt

Grilled Street Corn \$ 🌱

Lime Cilantro Crema, Cotija & Tajín

Butter Poached Broccoli 🌱

Lemon Aioli, Bagna Càuda & Parmesan

Cauliflower Mash 🌱

Chive Oil & XO Shallot

Roasted Butternut Squash 🌱

Smoked Cinnamon Sea Salt, Honey & Ricotta Salata

Starches

Hand Cut French Fries 🌱

House Spicy Ketchup & Malt Vinegar Aioli

Truffle Parmesan Potato Wedges \$ 🌱

Add Fresh Shaved Truffles \$

Roasted Marble Potato 🍷

Fresh Herbs & Banyuls Vinegar

Mashed Potatoes 🌱

Robuchon, Horseradish Caper or Chunky

Twice Baked Potato

Scallion, Bacon, Crème Fraîche & Aged Cheddar

Potato Pavé 🌱

Layered Potato Slices, Fresh Herbs & Béchamel

Macaroni & Cheese 🌱

Shell Pasta, Aged Cheddar Cheese Sauce & Buttered Panko

Greek Pasta Salad 🌱

Italian Vinaigrette, Tomatoes, Onion, Bell Peppers, Kalamata Olives & Feta Cheese

Indian Buttered Chickpeas 🌱

Served in an Aromatic Tomato Gravy

Cheesy Polenta 🌱

Stone Ground Cornmeal, Cream & Parmesan

Coconut Jasmine Rice 🍷

Black Bean & Charred Corn Kernel

Lime Cilantro Rice 🍷

Cipollini Onions & Roasted Red Peppers

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