



Farm to Table
Sample Menu

-Hors D'oeuvres-

Baked Oysters with Smoked Bacon, Gruyere & Pernod Cream
Truffle Detalini Mac n' Cheese with Lobster and Crispy Pancetta on an Edible Spoon
French Macaroon BLT with Braised Pork Belly & Basil Jam
Fig, Goat Cheese & Truffle Honey on a Crustini
Mini Fried Chicken Sliders on Corn Muffins with Farmhouse Ranch Dressing

-Salad-

Caprese Salad with Heirloom Red & Yellow Wine Ripened Tomatoes,
Fresh Basil, and Balsamic Reduction

-Entrée-

Swordfish with Roasted Garlic Tarragon Crust
Carved Roasted Sirloin with Sweet 100 Tomatoes, House Made Steak Sauce & Crispy Onions
Goat Cheese Truffled Mashed Potatoes
Mixed Grilled Veggies with Sea Salt