



The Gathering

\$40 per diner • tax, gratuity, and beverages not included

First Course

Choose One

Small Tasting Board

Local and imported cheeses, cured meats, olive tapenade, stone ground mustard, seasonal preserves.

Arancini (2)

Arborio rice, wild mushrooms, herbed panko, mozzarella, fennel marinara.

Shrimp Cocktail (2)

Poached jumbo shrimp, cocktail sauce, lemon horseradish aioli.

Second Course

Choose One

Salmon

Crispy Norwegian salmon, roasted garlic whipped potatoes, shiitake demi-glace, scallions.

Pork Chop

Coffee crusted pork chop, Boursin whipped potatoes, daily vegetable, guajillo romesco, Gremolata.

Gathering Mac with Cheese

Cavatappi, bacon, smoked Gouda, rosemary cream, tomatoes.

Third Course

Choose One

Chocolate Mousse

Belgian chocolate mousse, seasonal berries, fruit coulis.

Crème brûlée

Vanilla bean custard, caramelized vanilla sugar, seasonal berries.

Bananas Foster

Caramelized banana, brown sugar, rum, housemade vanilla ice cream.