



OUR SEATED DINNERS ARE SERVED TO THE CENTER FOR ALL TO SHARE. CHEF NICOLE CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE SAMPLE MENUS FOR YOUR PERUSAL. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR DIRECTOR OF PRIVATE EVENTS WILL SEND YOU THE MOST UP TO DATE MENU OPTIONS CLOSER TO YOUR EVENT DATE.



3 COURSE MENU: \$47 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS



****FIRST COURSE (HOST CHOOSES THREE)**

BABY LETTUCE, BLUE CHEESE, PINENUTS, FENNEL-HERB VINAGRETTE
KALE AND SWISS CHARD SALAD, PEAR VINAIGRETTE, CANDIED NUTS & SEEDS
LAMB MEAT BALLS WITH PISTACHIO CHIMICHURRI, YOGURT
HARISSA ROASTED BRUSSELS SPROUTS & BUTTERNUT SQUASH, CILANTRO, PEPITAS
MARINATED RICOTTA, WARM WHEAT BERRIES, ROASTED TOMATOES, RASAM & SOFT HERBS
MASALA FRIED CAULIFLOWER, PICKLED CELERY YOGURT, PEA TENDRILS
MISO ROASTED BABY CARROTS, CHUTNEY POWDER & CILANTRO
PORK BELLY, APPLE MOSTARDO, OAT PORRIDGE, MUSTARD GREENS
BROCCOLI & KOLRABI TONNATO, TOASTED GARLIC AND CAPERS
NICOLE'S FARMERS MARKET PICK - WARM SEASONAL VEGETABLES

ENTREES (HOST CHOOSES TWO)

SLAGEL FARMS STEAK WITH NEW POTATOES, LIMAS, ROASTED PEPPER & HERB BUTTER
OVEN ROASTED PORK CHOP, PATTY PAN SQUASH, SMOKED RED ONION, MELROSE PEPPERS & TOMATILLO SALSA
PAN SEARED IVORY CHAR, CHARRED BABY BEETS, CHINESE BROCCOLI AND GARLIC-CHIVE LEMON AIOLI
WHOLE ROASTED CHICKEN WITH ROASTED RED ONION PANZANELLA, LEMON, ARUGULA
CRISPY WHITE CORN POLENTA CAKES, PLUM RELISH, ARUGULA, GOAT CHEESE

FOLLOWING SELECTIONS AVAILBLE FOR \$15 ADDITIONAL PER PERSON:

NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY
WHOLE ROASTED SHRIMP AND BRUSSEL SPROUTS, BACON, ALMOND, WHITE GRAPE GAZPACHO
NICOLE'S HANDMADE PASTA WITH SEASONAL VEGETABLES

DESSERT (HOST CHOOSES TWO)

CHOCOLATE POT DE CRÉME, CRÉME FRAICHE, SHORTBREAD
NICOLE'S POUND CAKE WITH EARLY FALL FRUIT, WHIPPED CREAM
COOKIE PLATE - APRICOT LINZER, CHOCOLATE CHIP & MOUSSE, SALTED CARAMEL PECAN
*SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
*\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION

Middies?

PASSED HORS D'OEUVRES FOR 30 MINUTES
\$4 PER PERSON, PER SELECTION

TROUT CROQUETTES WITH AIOLI
PIQUILLO PEPPERS, BOURSIN CHEESE, CUCUMBER
GRILLED AGED CHEDDAR AND ONION JAM SANDWICH
SPICY SHRIMP SALAD ON CHICHARONES
PROSCUITTO WRAPPED FRUIT
MINIATURE LAMB MEATBALL BROCHETTE
HERB ROASTED MUSHROOMS ON TOAST

FLATBREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

BACON AND LEEK \$14
ARUGULA AND PARMESAN \$13
SEASONAL FLATBREAD \$16