

Private Dining Lunch Menus

Two-Course Chef's Lunch

Choice of Appetizer + Entrée *or* Entree + Dessert

First Course

Herbal Mesclun Greens

cherry tomatoes, lemongrass ginger vinaigrette
Pinot Grigio, Primaterra, Venezie, Italy, 2007

Soup of The Day

Riesling, Luis Guntrum, Rheinhessen, Germany, 2006

Five Blue Point Oysters, CT

Paul de Coste, Brut, Blanc de Blanc, France, NV

Fricassee of Seasonal Mushrooms

creamy polenta & truffle sauce
Rioja, Vina Herminia, Spain, 2006

Second Course

Frittata

caramelized onions, portobello mushrooms, baby arugula & goat cheese
Grec Di Tufo, Vinosia Campania, Italy, 2007

House Made Spaghetti

fresh tomato sauce & basil
Pinot Noir, Gloria Ferer, Carneros, Sonoma, 2007

Grilled Chicken Breast Sandwich

focaccia, lettuce, tomato, tapenade, avocado mousse, sweet potato chips
Chardonnay, Wine Men of Gotham, South Australia, 2008

Blackened Tuna Carpaccio Salad

shaved fennel, tomatoes, asparagus, egg, bacon, capers, mustard aioli,
lemon juice & olive oil
Montepulciano, Zaccagnini Bianco, Abruzzo, Italy, 2006

Third Course

Vanilla Cheese Cake

fresh berry compote & hawaiien passion fruit

Blueberry Port, Duck Walk Vineyards, Southampton, NY, 2005

Fresh Seasonal Fruit

Blueberry Port, Duck Walk Vineyards, Southampton, NY, 2005

Sample Menu One

Guests may choose from all of the following options

First Course

Herbal Mesclun Greens

marinated tomatoes, shaved parmesan, shallot vinaigrette

Soup of The Day

Fricassee of Mushrooms

creamy polenta, truffle red wine sauce

Second Course

Grilled Chicken Breast Sandwich

focaccia, lettuce, tomato, tapenade, avocado mousse, sweet potato chips

Frittata

caramelized onions, portobello mushrooms, baby spinach, goat cheese, arugula salad

Spaghetti

tomato, basil, parmesan cheese

Burger

prime new york sirloin, gruyere cheese, bacon, fries

Third Course

Fresh Seasonal Fruit

lemon granite

Vanilla Cheese Cake

fresh berry compote & Hawaiian passion fruit 4

Sample Menu Two

Guests may choose from all of the following options

First Course

Arugula Salad

shaved fennel, pears, dried apricots, maytag bleu cheese, lemon vinaigrette

Maryland Blue Crab Bisque

roasted corn

Piatto di Salumi

sopresatta, salami milanese, coppa, bresaola, prosciutto di parma, speck

Second Course

Grilled Steak Sandwich

greens, tomato, provolone, caramelized onions, house chips

Salad

greens, confit tomatoes, olives, cucumber, provolone, parmesan croutons, anchovy, balsamic vinaigrette

Rigatoni with Sweet Sausage Sugo

tomato, arugula, pecorino

Crab Cake Sandwich

brioche bread, arugula, avocado mousse, caramelized onion, spicy harissa aioli

Third Course

Vanilla Crème Brulée

Ice Cream and Sorbet Plate

crispy meringue, biscotti

Sample Menu Three

Guests may choose from all of the following options

First Course

“Fior di Latte” Mozzarella

vine ripped tomatoes, pesto, olive tapenade

Baby Spinach And Lola Rosa Salad

bosc pears, pecorino romano, candied walnuts, dried cranberries, pancetta, orange vinaigrette

Tuna Tartare

Shaved fennel, capers, apple chips, ponzu sauce

Second Course

Mushroom Duxelle Ravioli

asparagus, grana padano cheese, porcini truffle sauce

Grilled Skirt Steak

watercress, fries, red wine sauce

Blackened Tuna Carpaccio Salad

shaved fennel, tomatoes, asparagus, egg, bacon, capers, mustard mayo, lemon juice & olive oil

Grilled Atlantic Salmon

french lentil stew, saffron tomato sauce 6

Third Course

Warm Molten Chocolate Cake

salted caramel ice cream, pistachio ice cream

Tiramisu Classico

mascarpone mousse, house made savoiarde , espresso syrup

Beverages

Two-Course Chef’s Lunch Menu

Does not include any beverages.

Unlimited Fountain Sodas, American Coffee & Tea

Extra charge per guest

Three-Course Menus

Includes Unlimited Fountain Sodas, American Coffee & Tea*

*Additional beverages are charged upon consumption and added to final bill.

Open Bar

House Wine & Beer Only

Unlimited House-Selected Wine & Beer

House Wine, Beer & Well-Drinks

Unlimited House-Selected Wine, Beer and Non-Premium Alcohol Drinks

Upon Consumption

A bar tab is started for the party and the host may request that only a limited bar be offered.

Individual bar tabs are available upon request.

Reservation Policies

- Menu Includes beverages are stated in the Beverage section
- Receipt of the Private Dining menus does not guarantee availability
- All group reservations require signature & deposit
- Deposits are non-refundable after 30-days prior to event date

Notes

Menu items are subject to availability.

Some of our menu items are seasonal; your event coordinator will update you on any menu changes. We will try our best to accommodate any requests.