

Group Dining
Prime Cuts
Dinner Package

This package offers the best cuts from our butchering program. It is served on premium vessels from Simon Pearce to Le Creuset. It also includes formal coffee service using antique silver. For this package we offer formal Russian style service where the servers will individually plate each entree tableside.

Depending on the item you choose and the season, the chef will select a seasonal vegetable from the Green Market to pair with your selection.

FIRST COURSE

DRY CURED SALUMI AND SAUSAGE

Chef's selection. Examples include:

Bresaola | Red Wine, Black Pepper
Finocchiona | Fennel Seed and Pollen
Soppresata | Garlic, White Wine

SECOND COURSE

SALAD

Farro Salad | Watercress, Red Onion

THIRD COURSE

MEAT & FISH

Choose (2) items below in advance. Both items will be served to each guest.

Salt Roasted Black Bass (M/A)
Rack of Lamb
Grass Fed Cote Du Beauf
Whole Roasted Chicken
Roast Suckling Pig
Roasted Veal Chop (+8)

THIRD COURSE

VEGETABLES

Market Vegetable
Roasted Potatoes, Fine Herbs

FOURTH COURSE

DESSERT

Kataifi Cannoli
Dark Chocolate & Ganache

Group Dining Continental Dinner Package

This package represents a more traditional Continental dining experience.

Guests may choose between two entrée options for their dinner or three options at a supplemental charge.

Vegetarian options are available on the day of your event upon request. Our vegetable accompaniments for each entrée change frequently based on the market. Accordingly, the accompaniments for the dishes listed below may change.

FIRST COURSE

DRY CURED SALUMI AND SAUSAGE

Chef's selection. Examples include:

Bresaola | Red Wine, Black Pepper
Finocchiona | Fennel Seed and Pollen
Soppresata | Garlic, White Wine

SECOND COURSE

SALAD

Baby Lettuces | Black Radishes, Herbs

THIRD COURSE

MEAT & FISH

Served individually. Choose two in advance of your event or all three selections for an additional charge.

Bronzino Fillet
Market Vegetable & Puree

Chicken "Under A Brick"
Roasted Potatoes, Fine Herbs

Grass Fed Beef (Butcher's Cut)
Wild Arugula, Marcona Almonds
White Balsamic Vinegar

FOURTH COURSE

DESSERT

Kataifi Cannoli
Dark Chocolate & Ganache

Group Dining **Mediterranean** **Dinner Package**

Our third dining option pays homage to the classic Mediterranean dining sequence and emphasizes the importance eating “family style” which, according to the United Nations, is a critical part of the Mediterranean “diet” or “way of life.”

FIRST COURSE

DRY CURED SALUMI AND SAUSAGE

Chef's selection. Examples include:

Bresaola | Red Wine, Black Pepper
Finocchiona | Fennel Seed and Pollen
Soppresata | Garlic, White Wine

SECOND COURSE

GRAINS & VEGETABLES

Buffalo Ricotta
Pesto, Chili, Ciabatta

Eggplant
Calabrian Chili Honey Vinaigrette, Toasted
Sesame, Cilantro, Yogurt

THIRD COURSE

MEAT & FISH

Served for the table

Roasted Pork Loin
Salt Baked Bronzino
Dandelion Greens, Garlic, Olive Oil

FOURTH COURSE

DESSERT

Kataifi Cannoli
Dark Chocolate & Ganache