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
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 entree 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
Our third dining option pays homage to the classic Mediterranean dining sequence and emphasizes the importance of 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