



Private Dinner

SAMPLE MENU

first

Diver Scallop

arugula, parsnip, truffle vinaigrette

second

Baby Lettuce

warm goat cheese fondue, pickled vegetable, black pepper, barrel vinaigrette

third

Lamb Loin

eggplant, crispy risotto, tomato jam, lemon, mint-garlic emulsion

fourth

Panna Cotta

basil, summer berry consommé, vanilla tuile

