



RESTAURANTS

DINNER

FAMILY STYLE

FIRST COURSE

Deep Dish Focaccia, Smoked Mozzarella & Spiced Tomatoes

Royal Trumpet Carpaccio, Pickled Mushrooms, Fennel Barigoule, Baby Arugula, Parmesan Cheese

Tie Dye Boston Salad, Roasted Beets, Coach Farm's Goat Cheese, Pistachio, Blackberry Vinaigrette

Beef Tartare, Harissa Spiced, Cured Egg Yolk, Toasted Sourdough

MAIN COURSE

Hearty Carrot Bolognese, Whole Wheat Lumache, Braised Mushrooms & Walnuts

Marinated Skirt Steak, Shiso Chimichurri

SIDES

Pommes Purée

Miso Spinach, Hazelnuts

Grilled Corn & Mushrooms

DESSERT

Chocolate Almond Torte, Whipped Cream, Cardamom Candied Almonds, Cherry Compote

Roasted Peach Vacherin, Strawberry Bail Sorbet, Strawberry Meringue, Coconut

\$85.00 Per Person

DINNER

FAMILY STYLE

FIRST COURSE

Deep Dish Focaccia, Smoked Mozzarella & Spiced Tomatoes

Royal Trumpet Carpaccio, Pickled Mushrooms Fennel Barigoule, Baby Arugula, Parmesan Cheese

Tie Dye Boston Salad, Roasted Beets, Coach Farm's Goat Cheese, Pistachio, Blackberry Vinaigrette

Empire Caesar, Castelfranco, Baby Romaine, Anchovy, Caperberries, Parmesan, Croutons

Wagyu Beef Tartare, Harissa Spiced, Cured Egg Yolk, Toasted Sourdough

MAIN COURSE

Broccoli Cacio e Pepe, Rigatoni, Pine Nuts, Pecorino, Demi Sec Tomato

Half Bell & Evans Chicken, Collards, Chicken Sausage, Fingerling Potatoes, Scarpariello Sauce

Marinated Skirt Steak, Shiso Chimichurri

SIDES

Pommes Purée

Miso Spinach, Hazelnuts

Grilled Corn & Mushrooms

DESSERT

Chocolate Almond Torte, Whipped Cream, Cardamom Candied Almonds, Cherry Compote

Roasted Peach Vacherin, Strawberry Bail Sorbet, Strawberry Meringue, Coconut

\$105.00 Per Person

DINNER

FAMILY STYLE

FIRST COURSE

Deep Dish Focaccia, Smoked Mozzarella & Spiced Tomatoes

Royal Trumpet Carpaccio, Pickled Mushrooms, Fennel Barigoule, Baby Arugula, Parmesan Cheese

Tie Dye Boston Salad, Roasted Beets, Coach Farm's Goat Cheese, Pistachio, Blackberry Vinaigrette

Domestic Burrata, Sungold, Basil, Black Bread

Wagyu Beef Tartare, Harissa Spiced, Cured Egg Yolk, Toasted Sourdough

MAIN COURSE

Mussels & Rock Shrimp Escabeche, Mafalde, Fennel-Pistachio Pesto, Garlic Breadcrumbs

LI Crescent Duck, Eggplant, Black Plum, Polenta, Hyssop

Broiled Petite Filet Mignon, Sweet Corn, Cipollini, Summer Truffle

SIDES

Pommes Purée

Miso Spinach, Hazelnuts

Grilled Corn & Mushrooms

DESSERT

"I Love NY" Chocolate Soufflé, Grand Marnier Ice Cream

Roasted Peach Vacherin, Strawberry Bail Sorbet, Strawberry Meringue, Coconut

\$125.00 Per Person