



### **Interactive Dinner Experiences**

Our open kitchen design and beautiful event space allows you to entertain while exploring more about food and cooking. Events can be tailored for your needs with options for hors d'oeuvres, custom desserts, music, video, party favors and more.

Session includes professional chef, service, food, complementary red/white wine and beer (BYOB welcome), soft drinks and bottled water. Minimums apply.

Additional themes and menus available upon request. Recipes can be adapted for dietary restrictions.

#### **Food of Italy**

Romaine, Tomato, Cucumber and Red Onion Salad with House Vinaigrette

Handmade Ricotta Gnocchi in a Creamy Tomato Basil Sauce

Choice of Entrée:

- Tender Short Ribs over Mascarpone Polenta with Demi-glace
- Stuffed Chicken Breast with Marsala and Mushroom Sauce

Tiramisu

#### **Flavors of France**

Traditional Charcuterie, Cheeses and Accompaniments

Provençal Vegetable Salad with Artichokes and Sun-dried Tomato

Choice of Entrée:

- Chicken or Filet au Poivre with Demi-glace Sauce (upcharge applies for beef)
- Roasted Salmon with Provençal Sauce and Squash Gratin

Classic Apple Tart Tatin

#### **A Taste of Spain**

Smoky Ham Fritters with Roasted Red Pepper Emulsion

Mixed Green Salad with Chorizo, Manchego, Marcona Almonds and Pickled Red Onions

Valencian Paella with Mixed Seafood, Chicken and Smoked Sausage

Basque Chocolate Cake with Homemade Caramel and Vanilla Ice Cream

#### **American Regional Fare**

Sauteed Crab Cakes with Sweet Corn Sauce

Classic Caesar Salad with Shaved Parmesan and Garlic Croutons

Choice of Entrée:

- Vegetable Stuffed Pork Loin with Herbed Jus
- Braised Short Ribs with Roasted Root Vegetables and Pearl Onions
- Macadamia Crusted Mahi Mahi with Citrus Beurre Blanc

Apple Crumble with Bourbon Caramel and Whipped Cream