

3 hour event | \$85 per person ++

- All parties larger than 10 require a personalzied dinner package|must be finalized 14 days prior to your event -
- Soft drinks, drip coffee, tea included | -Espresso, cappuccino, bottled water are additional-
- \$30 flat rate cake cutting fee-

STARTERS

(Select 4 | Served family style | ADDITONAL STARTER +\$4 PP)

BUTTER TASTING | +\$2PP

Milk Bread
Honey Butter | Herb Butter | Chef's choice

MADISON CAESAR

baby gem lettuce, anchovy, lemon, toasted brioche
& sesame crumb, parmesan, deviled egg

WEDGE SALAD

cherry tomatoes, bacon, pickled onions,
blue cheese crumbles, blue cheese dressing (GF)

FRIED RICE ARANCINI

pickled carrots, edamame,
romesco, spicy chili crisp

NEUSKE BACON

maple caramel, popcorn creme &
cracked pepper

GRILLED ARTICHOKE

warm "potato salad", gremolata,
labneh, mint & breadcrumb

CHICKEN SKEWER

spiced gremolata, tzatziki, pomegranate molasses (GF)

ST LOUIS RIBS

black garlic, harissa & maple syrup, lime

CALAMARI

spicy sesame aioli, blistered shishitos, lemon

OCTOPUS (-6)

chickpeas, grilled cucumber salad
romesco, salsa verde (GF)

SUSHI

1 Chef's Crudo
6 Assorted Specialty Sushi Rolls
+\$105 Per Platter

CAVIAR SERVICE

House Chipperbec Potato Chips & Blinis
Deviled Egg, Chives & Creme Fraiche

Golden Ossetra

Kaluga Hybrid

1 oz | 65

2 oz | 130

1 oz | 110

2 oz | 190

MAIN COURSE

(Select 3 | Served family style | ADDITONAL ENTREE +\$6 PP)

SPICY LUMACHE

spicy vodka sauce, shaved parmigiano, basil

CACIO E PEPE RAVIOLI

pecorino romano, black pepper,
crispy guanciale, shaved egg yolk

PACCHERI

lamb ragu, mint, ricotta salata, peas

CHICKEN PARM

Bell & Evan's breaded cutlet,
pomodoro, basil, fresh mozzarella

PORK CHOP

mustard seed veloute, pickled shallot,
potato & bacon croquette

EGGPLANT BRUSCHETTA

grilled eggplant, arugula, basil pesto, stracciatella,
pine nuts & balsamic glaze (GF)

SALMON

summer squash, grilled courgette,
hazelnut, sesame & mint (GF)

SKIRT STEAK

gremolata butter (GF)

BRANZINO (+6)

artichoke, asparagus, cherry tomatoes,
lemon caper beurre blanc (GF)

STEAKS & CUTS

BEEF WELLINGTON

12 oz short rib, crepe, spinach, mushroom, bone marrow bordelaise | + \$80

PRIME NY STRIP

dry aged, olive oil, sea salt (GF) | + \$72

PRIME COWBOY RIBEYE

20 oz bone in dry aged, olive oil, sea salt (GF) | + \$110

SIDES

(Select 1 | Served family style | ADDITONAL STARTER +\$4 PP)

CAULIFLOWER AU GRATIN

fontina mornay, toasted breadcrumb

BRUSSELS SPROUTS

Neuske bacon, hot honey (GF)

ASPARAGUS

burnt onion hollandaise, old bay seasoning (GF)

CREAMED SPINACH

brie, fennel, puff pastry

SHOESTRING FRIES

dijonnaise & ketchup | 10
Make It Truffle Parm +4

MAC & CHEESE

homemade cheese sauce
Add Lobster + 14

MASHED POTATO

roasted garlic, chives (GF)

DESSERT | +\$8PP

Mixed Assorted Dessert Platter