

**-- COURSE ONE --**

*\*inquire about our caviar service\**

**Beef Carpaccio\***

Black Pepper Aioli, Arugula, Parmigiano Reggiano, Pine Nuts

**Mezze**

Babaganoush, Tzatziki, Olives, Muhammara with Fried Zucchini and Eggplant

**Mixed Greens Salad**

Mixed Greens, Grapes, Heirloom Cherry Tomatoes, Candied Pecans,  
Sourdough Croutons, Aged Balsamic Vinaigrette

**--Course Two--**

**King Salmon Roulade\***

Boursin Filled, Pea Risotto, Preserved Lemon, Pea-Basil Puree

**Half Roasted Chicken**

Brined Air-Dried Free-Range Chicken, French Fries, Cheddar Cheese Curds, 24-  
Hour Chicken Jus, Crispy Chicken Skin, Chives

**Spicy Rigatoni Alla Vodka**

Creamy Vodka Sauce, Pecorino Cheese

**Roasted Wild Mushrooms**

**-- COURSE THREE --**

**Chef's Selection of Dessert**