



February 3, 10 & 17

First Course

Ubriaco Rosso

bacon, candied walnuts, grilled bread

Second Course

Beet Salad

whipped goat cheese, lemon, fine herbs, frisee, blood orange

Third Course

Filet

lobster mac & cheese, broccolini, herb butter, fried shallots

or

Chicken Sea Bass

lobster mac & cheese, broccolini, herb butter, fried shallots

Fourth Course

Bruleed Cheesecake

macerated berries, champagne, rose water pavlova crumble

Ingredients are subject to changes based on availability.



February 24 & March 3
February 25 | To be announced

First Course

Herb Goat Cheese

panko, beet gastrique

Second Course

Wedge

pork belly, blistered tomato, red onion, cheddar, blue, thousand island

Third Course

Baseball Steak

sweet potato puree, butternut squash sauté, maple rosemary demi-glace

or

Airline Chicken Breast

sweet potato puree, butternut squash sauté, maple rosemary demi-glace

Fourth Course

Mixed Berry Trifle

chantilly cake, vanilla mousse, mixed berry compote, lemon zest

Ingredients are subject to changes based on availability.



March 10 & 17

First Course

Red Dragon

candied onions, butternut squash, pear, balsamic, thyme

Second Course

Grilled Caesar

grana padano, garlic focaccia crisps, fried capers, white anchovy

Third Course

Smoked Pastrami Short Ribs

potato gnocchi, grilled cabbage, onion,

or

Icelandic Cod

potato gnocchi, grilled cabbage, onion,

Fourth Course

Guinness Brownie Sundae

white chocolate mousse, guinness & coffee reduction, honeycomb candy

Ingredients are subject to changes based on availability.



March 24 & 31

March 25 | To be announced

First Course

Point Reyes

pear, balsamic, sea salt

Second Course

Local Bibb

radish, pickled red onion, radicchio, bacon, sherry vinaigrette

Third Course

Braised Short Ribs

celery root puree, fingerling potatoes, roasted brussels sprouts, red wine demi-glace

or

Roasted Salmon

celery root puree, fingerling potatoes, roasted brussels sprouts, red wine demi-glace

Fourth Course

Vanilla & Orange Blossom Swiss Roll

strawberry, gold leaf, puffed rice

Ingredients are subject to changes based on availability.



April 7 & 14

First Course

Mascarpone

endive, kalamata olive

Second Course

Carrot & Pea

frisee, parsley, fennel, champagne vinaigrette

Third Course

Braised Short Rib

goat cheese polenta, turnip, swiss chard, mint gremolata

or

Braised Lamb Shank

goat cheese polenta, turnip, swiss chard, mint gremolata

Fourth Course

Lemon Meringue Pie

lemon curd, blueberry balsamic compote, marshmallow meringue

Ingredients are subject to changes based on availability.



April 21 & 28

First Course

Carrot Muhammara

olive tapenade, grilled bread, lemon

Second Course

Local Greens

fennel, red onion, sundried tomato, marcona almond, herb vinaigrette

Third Course

Chianti Braised Short Ribs

smoked onion, cannellini bean, tuscan kale, chianti demi

or

Airline Chicken Breast

smoked onion, cannellini bean, tuscan kale, chianti demi

Fourth Course

Ricotta Olive Oil Cake

macerated berries, mint, lavender

Ingredients are subject to changes based on availability.