

SEATED DINNER

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**HOUSE SALAD** / \$6 PER PERSON

**ROMAN GNOCCHI** / \$18

butternut squash caponata, san marzano tomatoes, calabrian chiles, basil pesto, parmesan

**SEASONAL STUFFED CANNELLONI** / \$18

with house ricotta, sweet potato, mushrooms, parmesan & truffle

**PAN SEARED SALMON** / \$23

cauliflower risotto, brown butter, capers, marinated fennel, spiced almonds

**GREEN CHILI PORK SHOULDER** / \$25

slow cooked pork shoulder with sweet potato puree, pickled red onions, queso fresco, pepitas and cilantro

**HALF CHICKEN** / \$25

wood-grilled bell & evans chicken, citrus chile marinade, roasted fingerling potatoes, chimichurri, piquillo peppers

**STEAK FRITES** / \$29

12 oz new york strip with parmesan and truffle fingerling potatoes, dijon herb butter

**DESSERTS**

chocolate chip toffee cookie / \$3

lemon tart / \$6

seasonal fruit crumble / \$6

seasonal panna cotta / \$9

chocolate pot de crème / \$9

chocolate cremoso bars / \$9

\*\*YOU MAY SELECT UP TO THREE ENTRÉE OPTIONS, AND IF APPLICABLE, UP TO TWO DESSERT OPTIONS FOR GUESTS TO CHOOSE FROM.

\*\*GUEST SELECTIONS MUST BE SUBMITTED 14 DAYS PRIOR TO EVENT DATE.