



\$55 GROUP MENU

FOR THE TABLE

CHEESE & CARCUTERIE

selection of artisanal cheeses & cured meats,
fruits, nuts

SALAD + SOUP

CAESAR SALAD

crisp romaine hearts, bacon

TUSCAN GREENS

organic lettuce, ripe tomato, artichoke heart,
Italian salami, black olives

ENTRÉES

LINGUINE VONGOLE

manilla clams, white wine, fresh herbs

BOEUF BOURGUIGNON

wine braised beef, mushrooms, vegetables,
garlic mashed potatoes

CHICKEN CORDON BLUE

stuffed with ham & swiss cheese and lightly breaded,
roasted tomato, vegetables

BUTTERNUT SQUASH RAVIOLI

pomodoro sauce, toasted garlic cream, mint pesto

DESSERT

NEW YORK CHEESECAKE

fruit coulis