



\$65 GROUP MENU

FOR THE TABLE

CHEESE & CARCUTERIE

selection of artisanal cheeses & cured meats,
fruits, nuts

SALAD + SOUP

TUSCAN GREENS

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

MINISTRONE

italian vegetable soup with pancetta and parmesan

ENTRÉES

BEEF WELLINGTON

baked Medium, rosemary potatoes, jus, vegetables

CHICKEN MARSALA

garlic mashed potato, vegetables

SALMON PICCATA

grilled vegetable orzo

WILD PORTOBELLO MUSHROOM TOWER

basmati rice

DESSERTS

CHOCOLATE MOUSSE

espresso & amaretto

NEW YORK CHEESECAKE

fruit coulis