



CHEF DINNER, FAMILY STYLE

BASE FEE \$1750 for up to 18 guests / 1 chef + 1 server

requires access to home kitchen / includes family style dishware / client to provide table top

PASSED BITES, SELECT 2

watermelon nigiri + pickled cucumber + sesame
tuna tostada + avocado mousse + wasabi, gf + pesc
deviled feisty acres quail egg + sturgeon caviar, gf + p
mini lamb meatball + cumin creme fraiche
sweet potato tartlettes, gf + veg

MAIN DISHES

SLICED GRASSFED RIBEYE + CHILLED LOBSTER TAILS, \$125 PP

SEARED TUNA + SLICED FLANK STEAK & BUERRE BLANC, \$105 PP

FRIED CHICKEN + BBQ SHRIMP, \$85 PP

NY STRIP STEAK + ROASTED LEMON MARINATED SALMON, \$105 PP

TRADITIONAL LOBSTER BOIL WITH SHRIMP & CORN + BBQ CHICKEN \$140 PP

SIDE DISHES, SELECT 3

farm wedge salad + bleu cheese + bacon + shaved radish, buttermilk vinaigrette

burrata + squash salad, peppitos, gf + veg

seared artichokes + arugula + parmesan mousse, gf + veg

farm romaine salad + toasted bread crumbs + garlic vinaigrette

traditional mashed potatoes, gf + veg

tomato salad + crispy shallots, seasonal (July - October), veg

crispy smashed potatoes + crema, gf + veg (potatoes are vegan on their own)

ricotta gnocchi + local mushrooms + truffle, veg, + \$8 pp

housemade lemon ricotta tortellini salad + arugula + shaved parmesan, veg, + \$6 pp

garlic oil sauteed haricot verts, gf + vegan

simple broccolini, garlic oil, gf + vegan

WEEKLY DESSERT BITES + BERRIES