



# PLATED DINNER

## MAIN DISHES

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### CHICKEN MARSALA

*sun dried tomato, capers*

### FILET MIGNON

*wild mushroom demi glaze*

### NANA'S FRIED CHICKEN

*buttermilk fried boneless chicken breast*

### FLAT IRON STEAK

*romesco sauce, chimichurri*

### OCTOPUS & PORK BELLY

*soy sriracha and honey marinade*

### SHORT RIB

*caramelized pearl onions, fresh horseradish*

### GRILLED DUROC PORK CHOP

*pears, fig, peach coulis*

### CHILEAN SEA BASS

*blood orange coulis*

### FARMERS MARKET STIR FRY

*broccolini, cauliflower, red bell pepper, fava bean,  
jasmine rice, quinoa, farro, peas*

### KING SALMON

*simply grilled*

### PISTACHIO CRUSTED MAHI MAHI

*mango coulis, grilled pineapple relish*

## SOUPS

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### CLAM CHOWDER

*New England style chowder, oyster crackers*

### HEIRLOOM TOMATO SOUP

*grilled cheese bites, chives*



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### SIDES

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**HERB COUSCOUS**

**TOMATO QUINOA**

**SWEET POTATO MASH**

**CAULIFLOWER JASMINE RICE**

**SAUTEED SPINACH**

**FRENCH FRIES**

**FINGERLING POTATOES**

*cheddar, jack cheese, bacon lime crema*

**VEGGIES**

*heirloom carrots, broccolini, cauliflower, brussel sprouts*

**MAC N' CHEESE**

*cheddar, mozzarella, toasted bread crumbs*

**BRUSSEL SPROUTS**

*honey butter, almonds, prosciutto*

### SALADS

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**MIXED GREEN SALAD**

*carrots, tomato, crouton, red onion, balsamic vinaigrette*

**HEIRLOOM BEET SALAD**

*burrata cheese, cherry tomatoes, watermelon radish, garlic oil, balsamic drizzle*

**LITTLE GEM SALAD**

*radish, tarragon, mustard vinaigrette*

**SPRING SALAD**

*mixed berries goat cheese, sliced almond*

**SO CAL SALAD**

*baby arugula, mustard leaf, peaches, blue cheese, pecans lemon dijon dressing*

**THE WEDGE**

*iceberg, blue cheese, bacon shallots, bacon mousse*

**CHOPPED SALAD**

*arugula, iceberg, radicchio, almonds, cucumber, tomatoes, egg, dried cranberry, shallot vinaigrette*