January 24 & 31

COURSE 1
Cured Salmon
herb cream cheese, arugula, pickled red onion, fried caper, crackers

COURSE 2
Roasted Squash Salad
machego, candied walnuts, red onion, baby kale, apple vinaigrette

COURSE 3
Chicken Cacciatore
tomato ragout, herb basmati, baby bell pepper & herb salad

COURSE 4
Chocolate Pot de Crème
orange, mint, candied almond
February 7, 14 & 15

COURSE 1
Cheese & Charcuterie

COURSE 2
Blood Orange & Hearts of Palm Salad
artichoke, arugula, charred onion, blood orange vinaigrette

COURSE 3
Surf & Turf
beef tenderloin, lobster, bearnaise, asparagus risotto

COURSE 4
Champagne Crème Brule
strawberry, rose water meringue, chocolate
February 21 & 28

**COURSE 1**
Mufaletta Bites

**COURSE 2**
Butternut Squash & Sweet Potato Gumbo

**COURSE 3**
Shrimp & Grits
four cheese grits, bloody mary broth, baby bell peppers, onions

**COURSE 4**
King Cake Olive Oil Cake
icing, crystalized sugar
March 6 & 13

COURSE 1
Grape Leaves
preserved lemon, basmati

COURSE 2
Balsamic Braised Eggplant
fregola sarda, spinach, toasted almonds

COURSE 3
Seafood Stew
puff pastry, root vegetables

COURSE 4
Baklava Flatbreads
honey, pistachio, rose water, filo crumble
March 20, 21 & 27

COURSE 1
Radish & Cucumber Salad
horseradish, dijon, dill, rye, smoked barley

COURSE 2
Grilled Cheese & Tomato Bisque
white cheddar, basil, herb oil

COURSE 3
Blackened Cod
cabbage & noodles, parsley, thyme

COURSE 4
Crepe Cake
salted caramel, candied nuts, amaretto buttercream
COURSE 1
Duo of Stuffed Mushrooms

COURSE 2
Beet Salad
arugula, goat cheese, candied shallot, pink peppercorn, pistachio

COURSE 3
Seafood Manicotti
broccolini & roasted red pepper salad, marcona almond crumble, pepper cream

COURSE 4
Tangerine & White Chocolate Tarts
tangerine curd, white chocolate mousse, berries
April 17, 24 & 25

COURSE 1
Chicken Burriche
puff pastry, celery, oregano, maldon sea salt, parika tomato reduction

COURSE 2
White Bean Soup
cannelini bean, kale, tomato, celery

COURSE 3
Wild Boar Goulash
horseradish crème friache, house spaetzle, swiss chard

COURSE 4
Berry Sour Cream Pie
house white wine & vanilla ice cream