



January 24 & 31

### COURSE 1

#### Cured Salmon

*herb cream cheese,  
arugula, pickled red onion,  
fried caper, crackers*

### COURSE 2

#### Roasted Squash Salad

*macheo, 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*



April 3 & 10

### COURSE 1

Duo of Stuffed  
Mushrooms

### COURSE 2

Beet Salad  
*arugula, goat cheese,  
candied shallot, pink  
peppercorn, pistachio*

### COURSE 3

Seafood Manicotti  
*broccoli & 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 fraiche,  
house spaetzle, swiss chard*

## COURSE 4

Berry Sour  
Cream Pie

*house white wine & vanilla  
ice cream*