



Private Dining Menu

Plated dinner service is priced at \$75 per person, before sales tax and gratuity, and is to include (1) Salad choice per group, up to (3) Entrée choices per group, (1) Dessert choice per group.

All Entrée selection counts due to hotel a minimum of 3 business days prior to event.

Plated dinners served with Paisano Bread and Herb Olive Oil. Dinner includes coffee and tea

Choice of 1 Salad:

SHAVED BRUSSELS SPOUTS

dates, honey crisp apples, candied nuts, parmesan, honey-dijon vinaigrette

ROASTED DELICATA SQUASH

raw butternut squash, peanuts, line, sunflower spouts

Choice of 3 Entrees:

BLACKEND REDFISH

sautéed misty moon greens, shaved burgundy carrots, piquillo vinaigrette

MUSHROOM PAELLA

Trumpet mushroom “chorizo”, piperade, braised leeks

PAN ROASTED CHICKEN BREAST

Demases farm’s potatoes, swiss chard, lemon-caper butter

44 FARMS BAVETTE STEAK “DIANE”

Dijon-cognac cream, chestnut mushrooms, sautéed spinach

CRISPY + PILLOWY GNOCCHI

beef bolognese, slow roast heirloom cherry tomatoes, parmesan, opal basil

Choice of 1 Dessert:

ABEL’S KEY LIME PIE

blackberry compote, toasted meringue

WARM CHOCOLATE CHIP COOKIE

buttermilk gelato, chocolate genache

SO EFFEN GOOD CARROT CAKE

blackberries, walnuts, cream cheese frosting