

PLATED LUNCH/DINNER

First course (Choice of 1)

Porcini Mushroom Risotto

Grilled Ciabatta Rubbed with Garlic Clove, Burrata, Heirloom Cherry Tomato Salad with Extra Virgin Olive Oil, Basil, Thyme, Shallots, Chili Flakes

Grilled Cesar Salad with Torn Garlic Croutons, White Anchovy and Shaved Parmesan

Roasted Baby Beet Salad with Orange Segments, Toasted Pumpkin Seeds, Pickled Red Onion and Queso Fresco

Main course (Choice of 1)

Grilled Club Steak with Bernaise Aioli, Duck Fat Roasted Potatoes, Baby Arugula Salad

Porchetta with Salsa Verde
Soft Polenta with Marscapone, parmesan and Pecorino
Caponata

Seared Market Fish/Harissa Butter
Clam Chowder with Red Bliss Potatoes, Bacon, Leeks, Thyme, Manilla Clams

Slow Braised English Cut Short Ribs with Red Wine, Tomato, Garlic and Rosemary
Aged Parmesan Grits
Swiss Chard

Australian Rack of Lamb with Dijon Rosemary Crust
Braised White Beans with Fennel, Chili Flakes and Garlic
Roasted Cipollini with Reduced Fig Balsamic

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Desserts (Choice of 1)

Chocolate Torte with Salted Caramel Sauce and Vanilla Ice Cream

Rosen's New York Cheese Cake with Fresh Strawberries

Seasonal Fresh Fruit Galette with Vanilla Ice Cream