



## The Vine

### *Appetizer*

#### **Tomato Confit & Ricotta**

Basil / Olive / Balsamic

*Or*

#### **Lobster Bisque**

Lobster Fritter

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### *Entrée*

#### **Maine Diver Scallops**

Butternut Squash / Dubonnet

*Or*

#### **8 oz Filet**

Royal Trumpets / Onion Silk / Green Peppercorn

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### *Dessert*

#### **Caramel Chocolate Layer Cake**

Popcorn Gelato

*Or*

#### **Sicilian Pistachio Crème Brulee**

Blackberry Pain de Genes

\$85



## The Bouquet

### ***Appetizer***

#### **Buffalo Tartare**

Chili / Caper Berries / Garnet Potato

*Or*

#### **Blue Fin Tuna Duo**

Furikake / Shrimp Chips / Cucumber

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### ***Salad***

#### **Seasonal Greens**

Apple / Tangerine / Delicata / Pecans

*Or*

#### **Baby Arugula**

Baby Beets / Crispy Onions / Filberts / Mustard

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### ***Entrée***

#### **Chilean Sea Bass**

Potato Risotto / Artichoke / Braised Oxtail

*Or*

#### **Airline Chicken Breast**

Artichokes / Potatoes / Garlic

*Or*

#### **Buffalo Tenderloin**

Smoked Bacon / Cherries

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### ***Dessert***

#### **Apple Rhubarb Napoleon**

Cinnamon Ice Cream

*Or*

#### **Sicilian Pistachio Crème Brulee**

Blackberry Pain de Genes

\$105



## The Palette

### ***Appetizer***

#### **Buffalo Tartar**

Traditional Condiments / Dijon

*Or*

#### **Blue Fin Tuna Duo**

Furikake / Shrimp Chips / Cucumber

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### ***Salad***

#### **Baby Arugula**

Baby Beets / Filberts / Mustard / Crispy Onions

*Or*

#### **Baby Spinach**

Dates / Roaring 40's / Proscuitto

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### ***Entrée***

#### **John Dory**

Truffle / Gnocchi / Chantrelle

*Or*

#### **New York Steak**

Forest Mushrooms / Marsala

*Or*

#### **Veal Chop**

Parsnip / Apple / Sweetbreads

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### ***Cheese***

**Tasting of Chefs Daily Featured Cheese**

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### ***Dessert***

#### **Pine Nut Tart**

Poached Red Pear / Honey Gelato

*Or*

#### **Caramel Chocolate Layer Cake**

Popcorn Gelato

\$125