

**First Course**

**Chicken Wings**

liver and onions, mustard rum glaze

**"Peanut Butter & Jelly"**

peanut butter oxtail, shallot and grape jelly, blini

**Beef Cheek**

sweet potato gnocchi, golden raisins, kalamata olives, hazelnut dust

**Soup of the Day**

**Arugula Salad**

beets, shallots, scallions, candied almonds and walnuts,  
red wine vinaigrette

**Second Course**

**Braised Brisket**

roasted garlic polenta, haricot verts salad

**Rock Cornish Hen**

fingerling potato salad, onions 2 ways

**Oat And Dill Flounder**

brandade, frisee salad, white wine vinaigrette

**Rib Eye**

creamy amaranth, roasted grape salsa

**Third Course**

Chocolate Mousse Cake or Sorbet Trio

***For Private Events:***

*\$60.00 per person*

*Includes unlimited soft drinks*

*Food & Beverage Minimum including Room Fee \$1,800*

*On Sunday \$2,000 Minimum*

*7% Sales*

*Tax 20% Gratuity*

***For Non-Private Events:***

*\$55.00 per person*

*7% Sales*

*Tax 20% Gratuity.*

We do not serve wine.

Please feel free to bring your own wine.

Must be Kosher, Mevushal and a sealed bottle.