

LITE BODY DINNER

\$55 per person - SERVED FAMILY STYLE



P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian

APPETIZER

TO SHARE AT THE TABLE

FRENCH BAGUETTE - *Romaine, grana Padano, croutons V*

CAESAR SALAD - *Cultured salted butter V*

ENTREE

TO SHARE AT THE TABLE

HOMEMADE SPAGHETTI PASTA - *Pesto Genovese V*

MARGHERITA PIZZA - *San Marzano, mozzarella, basil V*

PROTEIN

PLEASE SELECT ONE

POULET AUX MORILLES - *Mary's chicken, garlic, shallots, white wine, morel mushroom, potato gnocchi, demi-glace, cream*

POACHED SALMON - *Blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs*

VEGAN MOUSSAKA - *Eggplant, Lentils, Tomato, Onion, Garlic, Cashew bechamel, Vegan cheese DF, GF, VG*

TO FINISH

TO SHARE AT THE TABLE

CHEF ASSORTED DESSERTS *V*

TO START

TO SHARE AT THE TABLE

FRENCH BAGUETTE - *Cultured salted butter V*

APPETIZER

PLEASE SELECT ONE

CAESAR SALAD - *Romaine, grana Padano, croutons V*

BEEF AND GOAT CHEESE - *red and gold beets, chevre, greens, balsamic glaze V*

ENTREE

PLEASE SELECT TWO

HOMEMADE SPAGHETTI PASTA - *Pesto Genovese V*

DIABLO PIZZA - *San marzano, mozzarella, spicy salami, kalamata olives, gremolata*

MARGHERITA PIZZA - *San marzano, mozzarella, basil V*

PROTEIN

PLEASE SELECT TWO

POULET AUX MORILLES - *Mary's chicken, garlic, shallots, white wine, morel mushroom, potato gnocchi, demi-glace, cream*

POACHED SALMON - *Blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs*

PORK CUTLET - *Fava beans, home dried tomatoes, homemade pancetta, salsa verde GF*

VEGAN MOUSSAKA - *Eggplant, Lentils, Tomato, Onion, Garlic, Cashew bechamel, Vegan cheese DF, GF, VG*

TO FINISH

TO SHARE AT THE TABLE

CHEF ASSORTED DESSERTS *V*

MEDIUM BODY DINNER

\$75 per person - SERVED FAMILY STYLE



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HEAVY BODY DINNER

\$95 per person - SERVED FAMILY STYLE

TO START

TO SHARE AT THE TABLE

FRENCH BAGUETTE - *Cultured salted butter V*

APPETIZER

PLEASE SELECT TWO

CAESAR SALAD - *Romaine, grana Padano, croutons V*

CAPRESE SALAD - *Fior di late, basil, heirloom tomato, olive oil, balsamic V*

BEET AND GOAT CHEESE SALAD - *red and gold beets, chevre, greens, balsamic glaze V*

ENTREE

PLEASE SELECT ONE

HOMEMADE SPAGHETTI PASTA - *Pesto Genovese V*

HOMEMADE LEMON BASIL PASTA - *Salmon Caviar*

PIZZA

PLEASE SELECT ONE

DIAVOLA PIZZA - *San marzano, mozzarella, spicy salami, kalamata olives, gremolata*

LOULOU PIZZA - *Mozzarella, mascarpone, gorgonzola, mushrooms and jambon de Paris*

MARGHERITA PIZZA - *San Marzano, mozzarella, basil V*

PROTEIN

PLEASE SELECT TWO

FLANNERY BEEF HANGER STEAK - *french fries, mixed greens with preserved meyer lemon vinaigrette*

POULET AUX MORILLES - *Mary's chicken, garlic, shallots, white wine, morel mushroom, potato gnocchi, demi-glaze, cream*

POACHED SALMON - *Blanched asparagus, toasted almonds, beurre blanc, salmon caviar, micro herbs*

PORK CUTLET - *Fava beans, home dried tomatoes, homemade pancetta, salsa verde GF*

VEGAN MOUSSAKA - *Eggplant, Lentils, Tomato, Onion, Garlic, Cashew bechamel, Vegan cheese DF, GF, VG*

DESSERT

TO SHARE AT THE TABLE

CHEF ASSORTED DESSERTS *V*

P: pescatarian | DF: dairy free | GF: gluten free | VG: vegan | V: vegetarian