

evening events

plated dinner



Salads

Roasted beet and endive salad with orange vinaigrette, cumin seeds and candied hazelnuts {\$7 per person}

House Caesar salad with garlic croutons and shaved parmesan {\$6 per person}

Bibb lettuce and spinach salad with maple/caper vinaigrette, minced egg and crisp bacon {\$7 per person}

Field greens with thyme balsamic dressing, fried shallots, chevre and granny smith apples {\$6 per person}

Entrees: Seafood

Cumin braised halibut, crispy polenta, olive tapanada and oven dried tomato/frisee salad {\$26 per person}

Honey brined king salmon with farro, bitter greens, roasted pepper and zucchini, pomegranate brown butter {\$25 per person}

Almond crusted halibut with cracked fingerlings, grilled asparagus and sauce romesco {\$26 per person}

Grilled king salmon over sweet pea, ham and pecorino risotto, grilled asparagus {\$25 per person}

Entrees: Meat and Poultry

Rosemary brined, slow roasted breast of chicken, caper olive oil potato puree, balsamic grilled onions and peppers {\$24 per person}

Huli Huli chicken with coconut rice and bacon braised escarole {\$24 per person}

Cardamom/peppercorn seared beef tenderloin over caramelized shallot and pine nut rice, grilled asparagus and hot and sour jus {\$26 per person}

Provelone stuffed grilled pork chop over pecorino soft polenta with rustic peperonata {\$26 per person}

Grilled beef tenderloin with red wine/black currant jus, grilled asparagus and gorgonzola walnut rustic mash {\$26 per person}

Entrees: Vegetarian

Agedashi style tofu in hot and sour broth with sautéed egg and asparagus {\$22 per person}

Vegan tamale filled with latin seasoned field roast, cumin lime soy crema, pico de gallo {\$22 per person}

Ricotta gnudi served with parmesan dust, seasonal vegetable and thyme brown butter {\$22 per person}



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