Welcome to Chapter One!

To ensure timely meal service for your large party, please no modifications.

1st COURSE
(please select one)

California Green Salad
organic greens | cherry tomato | red onions | croutons
balsamic vinaigrette

or

Tomato-Basil Bisque
san marzano tomatoes | garlic | cream | fresh basil

2nd COURSE
(please select one)

Butcher Steak
8oz culotte steak | chorizo spiced potatoes
grilled broccolini | blistered tomato | bleu cheese butter

or

Pollo a la Brasa
roasted half-chicken | crispy baby potatoes | aji verde

or

Salmon Niçoise
faroe islands salmon | olive oil-poached baby potatoes
asparagus | roasted grape tomatoes | kalamata olives
frisée | béarnaise sauce

or

Wild Mushroom Risotto
arborio rice | wild mushrooms | white wine | parmesan

3rd COURSE

Monkey Balls
banana bread pudding | crème anglaise
bourbon caramel sauce

V Vegetarian  V Vegan  R Gluten-Free
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.