



Mediterranean Celebration

Wednesday, December 26, 2018

Dips & Spreads

White Bean Hummus, Baba Ghanoush, Roasted Garlic Jam, Artichoke & Sundried Tomato Pesto
Ciabatta, Herb Focaccia, Pita, Grissini

Zuppa di Pesce

Seafood Broth, Tomato, Acini de Pepe

Ensaladas

Caprese, Heirloom Tomatoes, Buffalo Burrata, Basil, Aged Balsamic
Greek Mixed Greens, Barrel Aged Feta, Cherry Tomatoes, Cucumber, Kalamata
Pepperoncini, Oregano Vinaigrette
Spanish-Arugula, Confit Tuna, Blood Orange, Avocado, Pistachio, EVOO
Fregola, Roasted Squash, Shaved Pumpkin, Ricotta Salata, Saffron, Toasted Pepitas Dressing

Butcher Block

Local & Artisanal Cheeses
Charcuterie Board
Grilled Vegetable Antipasti

Pasta Station

Chef Inspired Risotto
Rigatoni, Asparagus, Wild Mushroom, Prawns, Capers, Il Nocciolo

“Forno Esterno”

Selection of Mediterranean Dishes from our Wood Burning Oven

Entrées

Veal-Mushroom Stuffed Breast, Fingerling Potatoes, Broccoli Rabe Pesto
Pork-Bacon Wrapped Tenderloin, Sundried Tomato Chic Pea Stew, Charred Scallion
Chicken-Ouzo Braised Thighs, Lemon, Oregano, Haloumi Pilaf
Grilled Swordfish, Braised Endive, Fennel, Grapefruit Fumet
Roasted Cauliflower, Golden Raisins, Lemon, Pine Nuts, Oregano
Creamed Corn Polenta, Pecorino, Basil, Tomato

Sweet Endings

Tiramisu
Cannoli
Baklava
Ricotta Cheesecake
Greek Yogurt Panna Cotta
Chocolate Orange Olive Oil Mousse
Pistachiolati

\$65 Adults \ \$16 Children ages 5-12
Children 4 and under complimentary