

PRIVATE DINING MENU \$ 95 PER PERSON

FOR THE TABLE

Served family style

Beef Tenderloin Crostini

Horseradish cream, bruschetta, balsamic glaze

Spiced Calamari

Crispy squid, pepperoncini, lemon, calabrese chili aioli

TO START

Choice of

Melrose Salad

Red gem, lacinato kale, mission figs, whiskey raisins, grana padano, marcona almonds, roasted fig vinaigrette

Caesar Salad

Romaine hearts, black pepper, pecorino crisp, fried capers

ENTRÉE

Choice of

Dallas Cut Prime Rib 8oz

Au jus, horseradish cream and Yukon gold Mashed potatoes

Filet Mignon 6oz

Loaded mashed potatoes, Bordeaux mushrooms, maître d

Blackened Verlasso Salmon

Pea and asparagus risotto, yuzu beurre blanc

Free Range Roasted Chicken Breast

Herb-crusted Frenched breast, basmati rice, sauteed French beans, pan jus

Stuffed Delicata Squash

Cranberry rice pilaf, sautéed greens, roasted tomatoes

Dessert

New York-style Cheesecake

Graham cracker crust, seasonal fruit compote, whipped cream

Double Chocolate Brownie

Fresh berries, mint