



\$75 PER PERSON / 6-12 PERSON PARTY
3-Course meal with wine pairings selected by our in-house sommeliers

Please select one item from each course

COURSE ONE

BOARDS

(SERVED FAMILY STYLE)

Charcuterie

imported cured meats balancing smokey, full bodied, rich and spicy flavors that not only melt in your mouth but offer a refined rustic feeling on your palate

Plateau a Fromage (V)

perfectly ripe imported & domestic cheeses, carefully selected to compliment each other, as well as the sweet and savory additions to this delectable snack

SALADS

Beets & Grains (V)

roasted red and golden beets, quinoa, garbanzo beans, red onions, roasted kale and feta cheese with a honey vinaigrette

Nicole's Nirvana (V)

Champagne and cherry poached pears, red raspberries, candied walnuts, creamy goat cheese crumbles over a heavenly bed of mesclun greens drizzled with an orange champagne vinaigrette

Caesar Salad

crisp Romaine lettuce, Grana Padano seasoned croutons, handmade Caesar dressing w/ birds nest of freshly cut carrots

COURSE TWO

CROSTINI

Strawberry Ricotta & Serrano

creamy ricotta infused with vine ripened strawberries with crispy Serrano ham & chiffonade basil

Chilled Filet

rare roasted beef tenderloin sliced thin with horseradish aioli, baby arugula, and pickled red onion

Kings BLT

Kings cut applewood bacon with crisp buttery Boston leaf lettuce, and roasted cherry tomatoes with a maple aioli

Sweet Potato (V)

Cinnamon poached sweet potato with mascarpone cheese, frisée greens and apricot drizzle

FLATBREADS

Trois Fungo (V)

morels, chanterelles, and oyster mushrooms with melted Gruyere and fresh buffalo mozzarella, creamy ricotta topped with Baby arugula greens, shaved black truffles and drizzled with truffle oil

Classico (V)

garlic roasted cherry tomatoes, sautéed fresh baby spinach and fresh mozzarella, topped with sea salt, cracked black pepper, extra virgin olive oil, and fresh basil

Prosciutto Pear

thinly sliced salty prosciutto, roasted honey glazed shallots, sliced Bartlett pear, fresh thyme, creamy brie and balsamic glaze



COURSE THREE

VEGETARIAN

Roast Maple Glazed Acorn Squash (V)

served with cranberry, apple & rainbow radish slaw

Portabella Mushroom Cap (V)

topped with sweet corn risotto, and melted buffalo mozzarella over a bed of baby arugula and roast tomato salad

SEAFOOD

Ceviche

shrimp, calamari, and corvina with fresh red onions, scallions, fresh Roma tomatoes, and roasted corn blissfully blended in leche de tigre and drizzled with a cilantro vinaigrette

Wonton Tuna

crisp wonton shell with wasabi aioli, ice cold Ahi tuna tossed with fresh avocado and soy ginger glaze, topped with wakame, and drizzled with sesame oil

Stuffed Filet of Sole

served with a white wine butter sauce, wild rice pilaf, and sautéed broccoli oreganata

MEATS

Flats & Drums

Sweet, savory, and spicy chicken wings dressed in our house rub, roasted in agave nectar, complimented with roasted Spanish onions and a scorched long hot pepper

Carpaccio

chilled beef pounded thin, dressed with a red wine vinaigrette, mesclun micro greens, capers, cornichons, roasted red peppers, and crumbled Gorgonzola and topped with sea salt & freshly cracked pepper

Pork Carnitas

served over mushroom risotto topped with fresh Spanish onions and cilantro

Roasted Beef Tenderloin

sliced and served with roasted potatoes and grilled asparagus

Maple Glazed Roast Pork Tenderloin

served with mashed sweet potatoes topped with candied cinnamon honey crisp apples and sautéed baby spinach

Chicken Breast Roulade

served with prosciutto, Fontina cheese, and asparagus, topped with a mushroom cream sauce, served with roast cauliflower and creamy Parmesan risotto
