

GRAND MET

dinner

LARGE PARTY MENU

Choose one starter, two entrées and a dessert from the selections below for \$98 per person

Choose two starters, three entrées and a dessert from the selections below for \$125 per person

starters

- Market Salad***^{GF} ^{VG}
Chef's Seasonal Accompaniments
- Grand Caesar** ^{GF}
Baby Gem | House Dressing | Crispy Parmesan
White Anchovy | Roasted Tomato | Grated Pecorino
- Soup Du Jour** ^{GF}
Daily Soup Creation
- Lump Crab Cake**
Arugula | Remoulade

entrées

- Prime Cab Filet Mignon***
Red Cabbage Emulsion | Seared Trumpet |
Charred Shallot Petals | Bordelaise
- Thai Curry Salmon***
Forbidden Rice | Enoki Mushrooms
Applewood Bacon | Dashi Broth | Shiso
Tempura Nori
- Pan Roasted Chilean Sea Bass***
Spanish Chorizo & Lentil Stew | Puffed Wild Grains |
"Pickled" Turnip | Mustard Frill | Tapioca Cracker
- "TANDORI" B&E Chicken Airline** ^{GF}
Sweet Potato Puree | Toasted Pepitas | Brown Butter
Romanesco | Apricot Mustardo
- Vegetable Stir Fry***[^]
Mushrooms | Broccoli | Bok Choy
Sweet Peppers | Garlic Ginger Soy | Jasmine Rice
**add protein available*

desserts

- Vanilla Crème Brulee** ^{GF}
Fresh Berries | Artisanal Cookie
- "Dipped" Turtle Cheesecake**
House Made Cheesecake |
Pecan & Chocolate Shell | Caramel |
Vanilla Ice Cream
- Organic Fresh Berries** [^]
Mixed Seasonal Berries
- House Made Sorbet** ^{GF} ^{VG}
Seasonal Selection
(48 hours' notice)

^{GF} indicates GLUTEN FREE option

[^] indicates VEGAN option

^{VG} indicates VEGETARIAN option

**Consuming raw or undercooked meats, seafood or egg can increase your risk of food borne illness.*