

# napa & co.

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## **Private Dining:**

Thanks for considering Napa & co for your event! We have 3 rooms: The Wine Closet, The Pantry, and The Main Room & Bar. The following outlines the room options, their seating capacity, food & beverage minimums and menu options. The food & beverage minimum includes your food and beverage up to that amount i.e. if the food and beverage minimum is \$1000 that means you need to spend \$1000(exclusive of tax and tip) on food and drinks – it does not mean a room charge of \$1000.

The style of the event is of your choosing - sit-down or cocktail or a combination of the two styles. Pricing is done on a per person basis for food and drinks are charged upon consumption - we don't offer drinks packages. Pre selecting your wine choices for the event helps greatly when working with a budget.

We also offer cocktail style party options and wine tasting events or if you have something different in mind we'd be more than happy to discuss it with you.

We look forward to hearing from you!!

# PRIVATE DINING

## THE WINE CLOSET



**ROOM CAPACITY:** UP TO 10 PEOPLE (MAX.,10 PEOPLE)

### FOOD & BEVERAGE MINIMUM:

#### LUNCH:

MONDAY TO FRIDAY, \$200 EXCLUSIVE OF TAX & GRATUITY

#### DINNER:

MONDAY TO SATURDAY, \$500 EXCLUSIVE OF TAX & GRATUITY

\*OUR FOOD & BEVERAGE MINIMUMS ARE SUBJECT TO CHANGE  
AND WE TRY TO ACCOMMODATE ALL BUDGETS.

\*CT SALES TAX IS 6.35% AND GRATUITY IS 20%.

\*UNMET FOOD & BEVERAGE MINS ARE CHARGED AS A ROOM FEE.

\*TRI-POD SCREEN RENTAL: \$50

\*SEATING CONFIGURATIONS UPON REQUEST (CERTAIN SETUPS  
MAY REQUIRE RENTALS, FOR AN ADDITIONAL FEE)

## THE PANTRY



**ROOM CAPACITY:** UP TO 30 PEOPLE (SEATED EVENTS)  
UP TO 35/40 PEOPLE (COCKTAIL EVENTS)

### FOOD & BEVERAGE MINIMUM:

#### LUNCH:

**MONDAY:** \$500, EXCLUSIVE OF TAX & GRATUITY

**TUESDAY & WEDNESDAY:** \$750 EXCL., OF TAX & GRATUITY

**THURSDAY & FRIDAY:** \$850 EXCL., OF TAX & GRATUITY

**SATURDAY:** WE ARE NOT OPEN FOR LUNCH ON SATURDAYS BUT  
CAN STILL HOST A LUNCHEON EVENT 12-4PM. \$2500

**SUNDAY:** WE ARE NOT OPEN ON SUNDAYS BUT CAN STILL HOST  
PRIVATE EVENTS. PLEASE CONTACT US FOR PRICING

#### DINNER:

**MONDAY:** \$1,000 EXCLUSIVE OF TAX & GRATUITY

**TUESDAY TO THURSDAY:** \$1,500 EXCLUSIVE OF TAX & GRATUITY

**FRIDAY:** \$2,000 EXCLUSIVE OF TAX & GRATUITY

**SATURDAY:** \$3,000 EXCLUSIVE OF TAX & GRATUITY

**SUNDAY:** WE ARE NOT OPEN ON SUNDAYS BUT CAN STILL HOST  
PRIVATE EVENTS. PLEASE CONTACT US FOR PRICING

## BAR & MAIN



**ROOM CAPACITY:** UP TO 60 PEOPLE (SEATED EVENTS)  
UP TO 100 PEOPLE (COCKTAIL EVENTS)

### FOOD & BEVERAGE MINIMUM:

#### LUNCH:

**MONDAY:** \$1,000, EXCLUSIVE OF TAX & GRATUITY

**TUESDAY & WEDNESDAY:** \$2000 EXCL., OF TAX & GRATUITY

**THURSDAY & FRIDAY:** \$3000 EXCL., OF TAX & GRATUITY

**SATURDAY:** WE ARE NOT OPEN FOR LUNCH ON SATURDAYS BUT CAN  
STILL HOST A LUNCHEON EVENT 12-4PM. \$2500

**SUNDAY:** WE ARE NOT OPEN ON SUNDAYS BUT CAN STILL HOST  
PRIVATE EVENTS. .PLEASE CONTACT US FOR PRICING

#### DINNER:

**MONDAY:** \$4,500 EXCLUSIVE OF TAX & GRATUITY

**TUESDAY:** \$6000 EXCLUSIVE OF TAX & GRATUITY

**WEDNESDAY:** \$6000 EXCLUSIVE OF TAX & GRATUITY

**THURSDAY:** \$6,500 EXCLUSIVE OF TAX & GRATUITY

**FRIDAY:** \$7,000 EXCLUSIVE OF TAX & GRATUITY

**SATURDAY:** \$8,000 EXCLUSIVE OF TAX & GRATUITY

**SUNDAY:** WE ARE NOT OPEN ON SUNDAYS BUT CAN STILL HOST  
PRIVATE EVENTS. PLEASE CONTACT US FOR PRICING

# STATIONARY HORS D’OEUVRES

## CHEESES & MEATS:

SERVED FOR 2 HOURS

**ARTISANAL CHEESE SELECTION** : \$15/PERSON

A selection of Artisanal Cheeses/Jam /Bread

**CHARCUTERIE SELECTION** : \$14/PERSON

18-Month Prosciutto/ Bresaola/ Sweet Sopressata/ Speck/  
Cornichons/Whole Grain Mustard

**CHEESE & CHARCUTERIE** - \$22 /PERSON

A selection of Artisanal Cheeses/Jam /Bread

18-Month Prosciutto/ Bresaola/ Sweet Sopressata/ Speck/  
Cornichons/Whole Grain Mustard

**SEASONAL VEGETABLE PLATTER** - \$12 /PERSON

**HUMMUS & CHIPS** - \$6/ PERSON

**MARINATED OLIVES** - \$4/PERSON

**WHIPPED RICOTTA**, - \$7/PERSON

Bread, Spanish Olive Oil & Olives

## STATIONS

**KOBE HOT DOG STATION** - \$14/PERSON FOR 1 HOUR, \$21/PERSON

FOR 2 HOURS, \$28/PERSON FOR 3 HOURS

Assorted Condiments Include: Chile, Relish, Sauerkraut, Assorted  
Mustards, House Ketchup

**TACO STATION** - \$16/PERSON FOR 1 HOUR, \$24/PERSON FOR 2

HOURS, \$32/PERSON FOR 3 HOURS. WE OFFER:

Chicken, Seafood, Beef With All The Toppings: Pico de Gallo, Guacamole,  
Sour Cream, Salsa

**RAW BAR** - \$30/PERSON FOR 2 HOURS

Based On Availability And Seasonality: Oysters, Shrimp, Clam, Crab,  
Lobster Mignonette, Citrus Aioli, House Cocktail Sauce

**CAVIAR BAR** - GIVE US A FLAT \$\$ BUDGET AS IT IS SOLD BY THE  
POUND!

We Like To Do 2 to 3 Options With Blinis, Crème Fraiche & Red Onions

# PASSED HORS D’OEUVRES

PLEASE SELECT 5 OPTIONS. YOU CAN SELECT FROM ONE CATEGORY OR  
ACROSS ALL CATEGORIES AND THE PRICE WILL BE THE AVERAGE OF YOUR  
SELECTIONS.WE NEED NOTICE OF 72 HOURS TO PREPARE FOR SOME OF  
THESE ITEMS.

**SECTION#1: \$15/PERSON FOR 1 HOUR, \$22/PERSON FOR 2 HOURS,  
\$34/PERSON FOR 3 HOURS**

- SEASONAL CHILLED OR WARM SOUP SHOTS
- PROSCIUTTO WRAPPED MOZZARELLA, AGED BALSAMIC
- FINGERLING POTATO PANCAKES, WILD MUSHROOMS,  
MADEIRA GLAZE
- BRIE & QUINCE TOASTS
- MINI GRILLED CHEESE
- EGG SALAD, BACON DUST, PUMPERNICKEL CROSTINI
- PROSCIUTTO WRAPPED FIGS, SHERRY GLAZE(SEASONAL)
- TOMATO BRUSCHETTA
- DEVEILED EGGS
- SMOKED CHICKEN & MOZZARELLA CROQUETTES, PIQUILLO SAUCE

**SECTION#2: \$21/PERSON FOR 1 HOUR, \$28/PERSON FOR 2 HOURS,  
\$40/PERSON FOR 3 HOURS**

- CHICKEN EMPANADAS, CHIMICHURRI SAUCE
- LOBSTER WONTONS, PASSION FRUIT BROTH
- ROASTED BRATWURST SKEWERS, APPLE BACON
- ASSORTED FLATBREADS
- MINI BLT
- PUMPKIN RISOTTO ARANCINI, PANCETTA SAGE BUTTER (SEASONAL)
- PROSCIUTTO WRAPPED FINGERLING POTATOES, BAYLEY HAZEN  
BLUE CHEESE CREMA
- SMOKED SALMON ,CUCUMBER CUPS, CAPERS
- MINI VEAL MEATBALL SLIDERS, TOMATO GRAVY
- GRILLED SHRIMP, LEMON BEURRE BLANC

**SECTION#3: \$26/PERSON FOR 1 HOUR, \$33/PERSON FOR 2 HOURS,  
\$45/PERSON FOR 3 HOURS**

- MINI NAPA BURGERS
- HONEY DRIZZLED SCALLOPS WRAPPED IN SMOKED BACON
- MINI CRAB CAKES, CAPER AIOLI (SEASONAL)
- STEAK TARTAR, TRUFFLE TOAST
- TUNA TARTAR ON HOMEMADE TUBER CHIP
- SUNNY SIDE UP QUAIL EGG, BACON, TRUFFLE HOLLANDAISE
- MINI LOBSTER ROLLS (MP)
- AGRODOLCE SHORT RIBS SLIDERS, HORSERADISH AIOLI
- SHRIMP CEVICHE, CILANTRO, JALPENOS, MEYER LEMON
- DUCK RILLETTTE, BRIOCHE CROSTINI

# DESSERT

PRICING BASED ON STYLE OF EVENT:

## STATIONARY DESSERTS:

**THE CANDY BAR**- ASSORTED CANDIES IN  
VARIOUS SHAPES & COLORS

**S’MORES** – ROAST YOUR S’MORE TO  
PERFECTION!

**ARTISANAL CHEESE SELECTION**

## STATIONARY OR PASSED DESSERTS:

CHOCOLATE COVERED STRAWBERRIES

MINI CUPCAKES

MINI CREME BRULEE

WHOOPIE PIES

MERINGUES

CHEESE CAKES

COOKIE PLATTER



## BRUNCH

### SET MENU #1:\$30/PER

(exclusive of tax and gratuity)

#### FIRST COURSE: CHEF'S SOUP

**SAUNDERS' FARM MIXED GREENS,**  
FENNEL, DRIED CHERRIES, ALMONDS,  
CHAMPAGNE VINAIGRETTE

**ROASTED BEETS,**  
POACHED PEARS, ARUGULA, ORANGES, AGED  
GOAT CHEESE, HAZELNUT VINAIGRETTE

**SECOND COURSE:**  
**CLASSIC EGGS BENEDICT,**  
ENGLISH MUFFIN, PROSCIUTTO,  
HOLLANDAISE, BASIL OIL, HOUSEMADE  
POTATOES

**FRENCH TOAST,**  
PURE ORGANIC VERMONT MAPLE  
SYRUP, CANDIED WALNUTS, FRIED  
BANANAS

**CHORIZO & POTATO FRITTATA,**  
HOME FRIES

#### THIRD COURSE: TRIO OF SORBET

**FRESH STRAWBERRIES & VANILLA  
BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL  
GELATO, CITRUS INFUSED WHIPPED  
CREAM

**VANILLA BEAN CRÈME BRULEE**

## BRUNCH

### SET MENU #2: \$35/PER

(exclusive of tax and gratuity)

**FIRST COURSE:**  
**SAUNDERS' FARM MIXED GREENS, FENNEL,**  
DRIED CHERRIES, ALMONDS, CHAMPAGNE  
VINAIGRETTE

**ROASTED MUSHROOM & FAVA CROSTINI,**  
WOODCOCK FETA, RAMP PESTO, AGED  
SOPPRESSATA, PICKLED RED PEPPERS

**ROASTED BEETS,**  
POACHED PEARS, ARUGULA, ORANGES, AGED  
GOAT CHEESE, HAZELNUT VINAIGRETTE

#### CHEF'S SOUP

**SECOND COURSE:**  
**CLASSIC EGGS BENEDICT,**  
ENGLISH MUFFIN, PROSCIUTTO, HOLLANDAISE,  
BASIL OIL, HOUSEMADE POTATOES

**NAPA BREKI**  
SUNNY SIDE EGGS, CHARRED TOMATOES,  
MUSHROOMS, ENGLISH PEAS, BACON, SAUSAGE

**AGED GRUYERE & WHITE CHEDDAR  
GRILLED CHEESE,**  
SMOKED BACON, WILD MUSHROOMS, PEARL  
ONIONS, POACHED EGG

**CHICKEN MILANESE SALAD,**  
PROSCIUTTO DI PARMA, BABY ARUGULA,  
CHERRY TOMATOES, LOCAL BURRATA(HAMDEN,  
CT), ROMESCO, VIN COTTO

**THIRD COURSE:**  
**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO,  
CITRUS INFUSED WHIPPED CREAM

#### TRIO OF SORBET

**WARM CHOCOLATE CAKE,** CHERRY JAM,  
PISTACHIO GELATO

**BUTTERSCOTCH BREAD PUDDING**  
APPLE-CARAMEL SAUCE, CRÈME FRAICHE  
GELATO

## BRUNCH

### SET MENU#3:\$40/PER

(exclusive of tax and gratuity)

**FIRST COURSE:**  
**CAESAR SALAD,**  
ROMAINE, GARLIC CROUTONS, PARMESAN CHEESE,

**SMOKED CHICKEN & MOZZARELLA CROQUETTES,**  
PIQUILLO PEPPER SAUCE

**FARRO & FRISEE SALAD,**  
SNOW PEAS, FAVA BEANS, WALNUTS, MAYTAG BLUE  
CHEESE, LEMON-THYME VINAIGRETTE

**BERKSHIRE PORK BELLY,**  
VEGETABLE SLAW, CALIFORNIA CHERRIES, VINCOT-  
TO,BAYLEY HAZEN BLUE CHEESE CREMA

**SECOND COURSE:**  
**THE NAPA BREKI,**  
SUNNY-SIDE EGGS, APPLE SMOKED BACON, HOUSE  
SAUSAGE, PEAS, TOMATOES, FIELD MUSHROOMS &  
HOME FRIES

**SHEEP'S MILK RICOTTA GNOCCHI**  
BRAISED VEAL BREAST, SAGE VELOUTE, MOLITERNO  
CHEESE

**TUNA NICOISE,**  
HARICOT VERT, SOFT EGG, ARUGULA, ONIONS, NICOISE  
OLIVES, POTATOES, LEMON FETA VINAIGRETTE

**HANGER STEAK & EGGS,**  
TWO EGGS OVER EASY, SEARED HANGER STEAK,  
FRENCH FRIES

**THIRD COURSE:**  
**BUTTERSCOTCH BREAD PUDDING,**  
APPLE-CARAMEL SAUCE, CRÈME FRAICHE GELATO

#### VANILLA BEAN CRÈME BRULEE

**WARM CHOCOLATE CAKE,**  
CHERRY JAM, PISTACHIO GELATO

**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO, CITRUS  
INFUSED WHIPPED CREAM

## BRUNCH

### SET MENU #4:\$45/PER

(exclusive of tax and gratuity)

**FIRST COURSE:**  
**TUNA TARTARE,**  
YUZU VINAIGRETTE, AVOCADO, RADISH SALAD

**ANSON MILLS FARRO VERDE,**  
ROASTED LOCAL CORN, ENGLISH PEAS,  
ASPARAGUS, LOCAL SUNNY SIDE EGG

**CLASSIC STEAK TARTARE,**  
CORNICHONS, GRAIN MUSTARD, TRUFFLE  
BUTTERED TOAST

**BUTTERCUP LETTUCE SALAD,** APPLEWOOD  
SMOKED BACON, AVOCADO, SOFT BOILED EGG,  
BAYLEY HAZEN BLUE CHEESE DRESSING

**SECOND COURSE:**  
**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS  
SPROUTS, SWEET SAUSAGE, GARLIC AIOLI, AU JUS

**ROASTED ATLANTIC SALMON,**  
FARRO VERDE, FAVA BEANS, SHAVED  
BROCCOLI, ROASTED CORN, MUSSELS, PIQUILLO  
PUREE

**LOBSTER BENEDICT,** POACHED EGGS,  
LOBSTER, HOLLANDAISE SAUCE & HOME FRIES

**STEAK "N EGGS,**  
GRILLED NY STRIP STEAK, 2 SUNNY SIDE UP  
EGGS, POTATOES, HOLLANDAISE SAUCE

#### THIRD COURSE: ARTISANAL CHEESE PLATE

#### TRIO OF SORBET

**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO,  
CITRUS INFUSED WHIPPED CREAM

**WARM CHOCOLATE CAKE,** CHERRY JAM,  
PISTACHIO GELATO

## LUNCH

### SET MENU #1:\$30/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

**CAESAR SALAD,**  
ROMAINE, GARLIC CROUTONS, PARMESAN  
CHEESE, CAESAR DRESSING

**CHEF'S SOUP,**  
PLEASE ASK YOUR SERVER FOR TODAY'S  
SELECTION

**SAUNDERS' FARM MIXED GREENS,**  
FENNEL, DRIED CHERRIES, ALMONDS,  
CHAMPAGNE VINAIGRETTE

#### SECOND COURSE:

**GRILLED TOMOATO FLATBREAD,**  
ROASTED TOMATOES, ROSEMARY, SHEEP'S  
MILK RICOTTA

**MUSSELS & FRIES,**  
WHITE WINE, CHARRED ONIONS, ALEPPA  
PEPPERS, GARLIC

**TAGLIATELLE BOLOGNESE,**  
RICOTTA & PARMESAN CHEESES

#### THIRD COURSE:

**TRIO OF SORBET**

**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO,  
CITRUS INFUSED WHIPPED CREAM

**VANILLA BEAN CRÈME BRULEE**

## LUNCH

### SET MENU #2:\$35/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

**SAUNDERS' FARM MIXED GREENS,**  
FENNEL, DRIED CHERRIES, ALMONDS,  
VINAIGRETTE

**ROASTED MUSHROOM & FAVA CROSTINI,**  
WOODCOCK FETA, RAMP PESTO, AGED  
SOPPRESSATA, PICKLED RED PEPPERS

**ROASTED BEETS,**  
POACHED PEARS, ARUGULA, ORANGES, AGED  
GOAT CHEESE, HAZELNUT VINAIGRETTE

**CHEF'S SOUP,**  
PLEASE ASK YOUR SERVER FOR TODAY'S  
SELECTION

#### SECOND COURSE:

**HOUSE MADE CAVATELLI,**  
WILD MUSHROOMS, BRUSSELS SPROUT LEAVES,  
GARLIC CONFIT, TRUFFLE BUTTER,  
PARMESAN CHEESE

**B.L.T.E.,**  
CRISPY PORK BELLY, BIBB LETTUCE, TOMATOES,  
SUNNY-SIDE EGG, SPICY MAYO, ON HOUSE

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS,SWEET  
SAUSAGE, GARLIC AIOLI, AU JUS

**MUSSELS & FRENCH FRIES,**  
WHITE WINE, LEMON OIL, ALEPPA PEPPERS,  
GARLIC

#### THIRD COURSE:

**TRIO OF SORBET**

**WARM CHOCOLATE CAKE,**  
CHERRY JAM, PISTACHIO GELATO

**BUTTERSCOTCH BREAD PUDDING**  
APPLE-CARAMEL SAUCE, GELATO

**VANILLA BEAN CRÈME BRULEE**

## LUNCH

### SET MENU #3: \$40/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

**LOCAL BURRATA, (HAMDEN, CT)**  
GRAPE TOMATOES, ARUGULA, AGED BALSAMIC,  
RAMP PESTO, CRISPY SPECK, GRILLED BREAD

**CLASSIC STEAK TARTARE,**  
CORNICHONS, WHOLE GRAIN MUSTARD, TRUFFLE  
BUTTERED TOAST

**BUTTERCUP LETTUCE SALAD,**  
APPLEWOOD SMOKED BACON, AVOCADO, SOFT  
BOILED EGG, BLUE CHEESE DRESSING,CROUTONS

**MUSSELS,**  
WHITE WINE, LEMON OIL, ALEPPA PEPPERS,  
CRUSTY BREAD

#### SECOND COURSE:

**TUNA NICOISE SALAD,**  
HARICOT VERT, SOFT EGG, ARUGULA, ONIONS,  
NICOISE OLIVES, POTATOES, LEMON FETA  
VINAIGRETTE

**TAGLIATELLE BOLOGNESE,**  
RICOTTA & PARMESAN CHEESES

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS  
SPROUTS, AU JUS, GARLIC AIOLI

**AGED GRUYERE GRILLED CHEESE SANDWICH,**  
WILD MUSHROOMS, ASPARAGUS, POACHED LOCAL  
EGG, GARLIC AIOLI

#### THIRD COURSE:

**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO,  
CITRUS INFUSED WHIPPED CREAM

**BUTTERSCOTCH BREAD PUDDING,**  
APPLE-CARAMEL SAUCE, CRÈME FRAICHE GELATO

**VANILLA BEAN CRÈME BRULEE**

**WARM CHOCOLATE CAKE,**  
CHERRY IAM. PISTACHIO GELATO

## LUNCH

### SET MENU #4:\$45/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

**BUTTERCUP LETTUCE,**  
BACON, AVOCADO, SOFT EGG, BAYLEY HAZEN  
BLUE CHEESE DRESSING, CROUTONS

**TUNA TARTARE,**  
YUZU VINAIGRETTE, AVOCADO, RADISH SALAD

**PEKING DUCK LEG CONFIT,**  
CELERIAC PUREE, FRISEE, FENNEL SALAD, ORANGE-  
THYME REDUCTION

**LOCAL BURRATA, (HAMDEN, CT)**  
GRAPE TOMATOES, ARUGULA, AGED BALSAMIC,  
RAMP PESTO, CRISPY SPECK, GRILLED BREAD

#### SECOND COURSE:

**NAPA WAGYU BURGER,**  
BLACK PEPPER MAYO, RED ONION JAM,  
AGED GOUDA, BRIOCHE

**FENNEL DUSTED SALMON,**  
FARRO VERDE, FAVA BEANS, SHAVED BROCCOLI,  
ROASTED CORN, MUSSELS, PIQUILLO PUREE

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, FRIED BRUSSELS  
SPROUTS, SWEET SAUSAGE, GARLIC AIOLI,  
AU JUS

**GRASS FED HANGER STEAK,**  
CHICK-PEA PUREE, AGED SOPPRESSATA, SNOW  
PEAS, CHIMICHURRI, OVER EASY EGG

#### THIRD COURSE:

**ARTISANAL CHEESE PLATE**

**TRIO OF SORBET**

**WARM CHOCOLATE CAKE,**  
CHERRY JAM, PISTACHIO GELATO

**VANILLA BEAN CRÈME BRULEE**

## DINNER

### SET MENU #1:\$55/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

##### CHEF'S SOUP DU JOUR

**SAUNDERS' FARM MIXED GREENS,**  
FENNEL, DRIED CHERRIES, ALMONDS,  
CHAMPAGNE VINAIGRETTE

**ROASTED BEETS,**  
POACHED PEARS, ARUGULA, ORANGES, AGED  
GOAT CHEESE, HAZELNUT VINAIGRETTE

#### SECOND COURSE:

**HOUSE MADE CAVATELLI,**  
WILD MUSHROOMS, BRUSSELS SPROUT  
LEAVES, GARLIC CONFIT, TRUFFLE BUTTER,  
PARMESAN CHEESE

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS  
SPROUTS, SWEET SAUSAGE, GARLIC AIOLI,  
AU JUS

**THYME-HONEY GLAZED DUCK BREAST,**  
PARSNIP PUREE, HEIRLOOM CARROTS,  
CHARRED CAULIFLOWER, ORANGE  
SEGMENTS, DUCK JUS

#### THIRD COURSE:

##### TRIO OF SORBET

**FRESH STRAWBERRIES & VANILLA  
BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO,  
CITRUS INFUSED WHIPPED CREAM

##### VANILLA BEAN CRÈME BRULEE

## DINNER

### SET MENU #2: \$65/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

##### CHEF'S SOUP DU JOUR

**MUSSELS,**  
WHITE WINE, ALEPPO PEPPERS, GARLIC, LEMON OIL,  
CRUSTY BREAD

**PEKING DUCK LEG CONFIT,**  
CELERIAC PUREE, FRISEE, FENNEL SALAD, ORANGE-  
THYME REDUCTION

**CAESAR SALAD,**  
ROMAINE, GARLIC CROUTONS, PARMESAN,  
CREAMY CAESAR DRESSING

#### SECOND COURSE:

##### TAGLIATELLE BOLOGNESE, RICOTTA & PARMESAN CHEESES

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS  
SPROUTS, SWEET SAUSAGE, GARLIC AIOLI, AU JUS

**PAN ROASTED SALMON,**  
FARRO VERDE, FAVA BEANS, SHAVED BROCCOLI,  
ROASTED CORN, MUSSELS, PIQUILLO PUREE

**THYME-HONEY GLAZED DUCK BREAST,**  
PARSNIP PUREE, HEIRLOOM CARROTS, CHARRED  
CAULIFLOWER, ORANGE SEGMENTS, DUCK JUS

#### THIRD COURSE:

##### TRIO OF SORBET

**WARM CHOCOLATE CAKE,**  
CHERRY JAM, PISTACHIO GELATO

**BUTTERSCOTCH BREAD PUDDING**  
APPLE-CARAMEL SAUCE, CREME FRAICHE GELATO

**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO,  
CITRUS INFUSED WHIPPED CREAM

## DINNER

### SET MENU #3: \$75/PER

(exclusive of tax and gratuity)

#### FIRST COURSE:

**TUNA TARTARE,**  
YUZU VINAIGRETTE, AVOCADO, RADISH SALAD

**VEAL -RICOTTA MEATBALLS,**  
ANSON MILLS POLENTA, TOMATO GRAVY, THAI BASIL

**ANSON MILLS FARRO VERDE,**  
ROASTED LOCAL CORN, ENGLISH PEAS, ASPARAGUS,  
LOCAL SUNNY SIDE EGG

**BUTTERCUP LETTUCE SALAD,**  
BACON, AVOCADO, SOFT EGG, BAYLEY HAZEN BLUE  
CHEESE DRESSING

#### SECOND COURSE:

**RICOTTA GNOCCHI,**  
BRAISED VEAL BREAST, SAGE VELOUTE

**PAN ROASTED EAST COAST HALIBUT,**  
RAMP PESTO, SWEET CORN, SNOW PEAS, SPINACH,  
PRESERVED TOMATOES

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS  
SPROUTS, SWEET SAUSAGE, GARLIC AIOLI, AU JUS

**CAST- IRON SKILLET FILET MIGNON,**  
ROASTED SPRING VEGETABLES, PEARL ONION  
PUREE, POTATO CONFIT, AU POIVRE SAUCE

#### THIRD COURSE:

**FRESH STRAWBERRIES & VANILLA BISCOTTI**  
AGED BALSAMIC SYRUP, OLIVE OIL GELATO, CITRUS  
INFUSED WHIPPED CREAM

**BUTTERSCOTCH BREAD PUDDING,**  
APPLE-CARAMEL SAUCE, CRÈME FRAICHE GELATO

##### VANILLA BEAN CRÈME BRULEE

**WARM CHOCOLATE CAKE,**  
CHERRY JAM, PISTACHIO GELATO

## DINNER

### SET MENU #4:\$85/PER

(exclusive of tax and gratuity)

#### SALAD:

**SAUNDERS' FARM MIXED GREENS,**  
FENNEL, DRIED CHERRIES, ALMONDS,  
CHAMPAGNE VINAIGRETTE

**FARRO & FRISEE SALAD,**  
SNOW PEAS, FAVA BEANS, WALNUTS, MAYTAG  
BLUE CHEESE, LEMON-THYME VINAIGRETTE

**ROASTED BEETS SALAD,**  
POACHED PEARS, ARUGULA, ORANGES, AGED  
GOAT CHEESE, HAZELNUT VINAIGRETTE

#### APPETIZER:

**LOCAL BURRATA,** (HAMDEN, CT),  
GRAPE TOMATOES, ARUGULA, AGED BALSAMIC,  
RAMP PESTO, CRISPY SPECK, GRILLED BREAD

**BERKSHIRE PORK BELLY,**  
VEGETABLE SLAW, CALIFORNIA CHERRIES, VINCOT-  
TO,BAYLEY HAZEN BLUE CHEESE CREMA

**MARYLAND JUMBO CRAB CAKES,**  
CORN-JICAMA SUCCOTASCH, LEMON AIOLI

#### ENTREE:

**HALF OVEN ROASTED MAINE LOBSTER,**  
SAFFRON POTATOES, FAVA BEANS, MAITAKE  
MUSHROOMS, HARICOTS VERTS, LOBSTER  
ESSENCE

**ROASTED CHICKEN,**  
ANSON MILLS POLENTA, CRISPY BRUSSELS  
SPROUTS, SWEET SAUSAGE, GARLIC AIOLI, AU JUS

**GRASS FED RIB EYE STEAK**  
GORGONZOLA POTATO SOUFFLE, GRILLED  
ASPARAGUS, THYME PEARL ONIONS, PORCINI  
BUTTER

#### DESSERT:

##### ARTISANAL CHEESE PLATE

##### TRIO OF SORBET

**WARM CHOCOLATE CAKE,**  
CHERRY JAM, PISTACHIO GELATO