

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
- DEVILED 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, PROSCUITTO,
HOLLANDAISE, BASIL OIL, HOUSEMADE
POTATOES

FRENCH TOAST,
PURE ORGANIC VERNONT 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, PROSCUITTO, 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 TOMATO FLATBREAD,
ROASTED TOMATOES, ROSEMARY, SHEEP'S
MILK RICOTTA

MUSSELS & FRIES,
WHITE WINE, CHARRED ONIONS, ALEPO
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, SPICEY MAYO, ON HOUSE

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

MUSSELS & FRENCH FRIES,
WHITE WINE, LEMON OIL, ALEPO PEPPERS,
GARLIC

THIRD COURSE:

TRIO OF SORBET

WARM CHOCOLATE CAKE,
CHERRY JAM, PISTACHIO GELATO

BUTTERSCOTCH BREAD PUDDING,
APPLE-CARAMEL SAUCE, CRÈME FRAICHE 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, ALEPO 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 JAM, 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, ALEPO 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, CRÈME 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 GNOCHI,

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
GORGINZOLA POTATO SOUFFLE, GRILLED
ASPARAGUS, THYME PEARL ONIONS, PORCINI
BUTTER

DESSERT:

ARTISANAL CHEESE PLATE
TRIO OF SORBET

WARM CHOCOLATE CAKE,
CHERRY JAM, PISTACHIO GELATO