

# Banquet A-la-carte Dinner Menu

Available for groups of guests 20 and under



25% Taxable service charge and 10% Sales Tax will be added to all food and beverages. All menus and prices are subject to change.

## Starters

(choice of)

**Sweet Potato Soup** ∞  
apple, pecan, goat cheese mousse

**Caesar salad** ∞  
aged cheese, potato crunch,  
romaine

**Frisee salad** ∞  
benton’s bacon, hazelnut, apples,  
bacon-mustard vinaigrette

## Entrees

(choice of)

**Chicken Fricassée** ∞  
kale, maitakes, mashed potatoes,  
bourbon chicken cream

**Filet Mignon** ∞  
grilled carrots, carrot top gremolata,  
foytot sauce

**Sea Bass** ∞  
Grilled radicchio, arugula pesto,  
dukkah, bread sauce

**Honeynut Squash** ☼  
farro, black garlic, coconut sugar glaze,  
pickled tomatillo, red mizuna salad  
*\*can be made gluten free upon request*

## Desserts

(choice of)

**Honey cake**  
candied fruit

**Earl grey crème brûlée** ∞  
bergamot gelée

**Ice cream** ∞ or **sorbet** ☼ ∞  
seasonal

**\$105 per guest**

☼ Vegan

∞ Gluten Free