

— SOCIAL INTIMATE DINNER —

# menu

**east meets west**

## FIRST COURSE TRIO

Vegetarian fresh Vietnamese Summer Rolls, Hoisin Sauce

Thai Cucumber Salad

Red and Yellow Pepper, crispy Lo Mein Noodle, fresh Cilantro, Plum Vinaigrette

Deconstructed Ginger Soy Beef, Snow Pea Slaw, 5 Spice Wonton Crisp

## SALAD

Marinated Beet Salad, Goat Cheese Fritter, Baby Greens, Citrus Vinaigrette

Artisanal Breads, Butter, herbed Olive Oil

## ENTRÉE

Rosemary encrusted Lamb Loin, Port Wine Demi-Glace

Eggplant Caponata

Basil whipped Potatoes

Or

Pan seared Chilean Sea Bass, Citrus Beurre Blanc

Parmesan encrusted Zucchini Batons

Pancetta, Scallion Potato Rosti

Or

Crispy Green Tomato Tower, Burrata Cheese, Pomodoro Fresco, Baby Arugula

## DESSERT

Buttery Pastry filled with Dark Chocolate Ganache, Sea Salt and Toasted Hazelnuts

