



DINNER MENU

PREPARED BY GERARD CRAFT'S
NICHE FOOD GROUP



APPETIZER (SHARED)

Selection of Cured Meats, Cheeses,
Marinated Olives, Crostini

1ST COURSE

Shaved Kale Caesar Salad with Creamy Anchovy Dressing,
Pecorino, Bread Crumbs

– OR –

Mixed Greens Salad with Pears, Walnuts,
Goat Cheese, Red Wine Vinaigrette

2ND COURSE

Braised Beef with Fingerling Potatoes
and Roasted Brussels Sprouts

– OR –

Strozzapreti with Pomodoro Sauce,
Grana Padano, Mozzarella (Vegetarian)

– OR –

Braised Chicken Thigh Cacciatore with Mushrooms,
Bell Peppers, Basil, Tomato, over Polenta

DESSERT

Nutella Cake with Whipped Milk Chocolate Ganache,
Nutella Hot Fudge Sauce, Chocolate Hazelnut Crunch

– OR –

Panna Cotta with Seasonal Accompaniments