

## **APPETIZER**

Enjoy Our Buffet with Chef's Selections

Seafood | Sushi | Salads | Charcuterie Artisanal Cheeses | Seasonal Specialties

# MAIN COURSE

Choice Of

#### **SWEET BLUE CORN & RICOTTA PANCAKE STACK**

Chantilly | Macerated Berries | Candied Walnuts

#### SMOKED SALMON BENEDICTS ON SOURDOUGH

Crispy Potatoes | Asparagus | Cherry Tomatoes | Saffron Hollandaise

### **ASPARAGUS & BURRATA FLATBREAD**

Zucchini | Red Onion | Arugula | Positano Sauce | Lemon Zest

### **JOYCE FARMS BUTTERMILK BRINED FRIED CHICKEN & BISCUITS**

Pickled Cucumber | Baby Radishes | Jalapeño Slaw | Rosemary Thyme Gravy | House Salad

### **CARVED PRIME RIB**

Confit Marble Potatoes | Caramelized Onion | Haricot Verts | Egg Any Style | Au Jus

### **ADDITIONAL \$15**

### **LOBSTER OMELET**

Butter Poached Lobster | Shaved Black Truffle | Tarragon Mascarpone Lemon Chive Hollandaise | Tater Tots

# **DESSERT**

**CHEF ORALIA'S BEE BOX** 

Assorted French Pastries

\$70 per person
PLUS TAX AND 18% GRATUITY