



MENU

[SOIRÉE STARTERS]

served family style

cold seafood table display of chilled shrimp and Blue Point oysters served with warm butter, cocktail, horseradish, and mustard sauces

BrieLT brioche sliders with tomato jam, bacon, arugula, and pesto

caprese salad with fresh mozzarella, red and yellow beefsteak tomatoes, balsamic vinaigrette, and fresh basil

fried green tomatoes, lobster salad, micro arugula, and lemon herb aioli

[GREENHOUSE GREENS]

served individually

Artisan Caesar Salad

halved fresh romaine hearts, house-made dressing, baked parmesan cheese, topped with crispy capers and chickpeas

[GARDEN MAINS]

served individually

choice of:

Center Hand Cut Filet Mignon

7 oz Certified Hereford Beef, Yukon mashed potatoes, cabernet reduction

Seared Chilean Sea Bass

pan seared, crispy mushrooms, broccolini, sticky rice cake, ginger glaze

Sicilian Chicken

lightly breaded pan seared chicken breast, roasted tomato, goat cheese, mushrooms, white wine sauce, with broccolini, topped with fresh basil

[FLORAL FINALE]

served individually

Crème Brulee

COCKTAILS

HUGO SPRITZ

Prosecco, St Germain Elderflower, soda water, thyme, mint, lemon

APEROL SPRITZ

Prosecco, Aperol, soda water, orange

JUNGLE BLUES

Milagro Reposado, Aperol, lime, vanilla foam

WALLFLOWER

Hendrick's Gin, Italicus, blackberry jasmine syrup, lemon, orange blossom, aquafaba, angostura bitters

BACKYARD BASH

Absolut Vodka, lemon, blackberry, raspberry, basil

