

INDUIGE

1ST COURSE

PASSED APPS

Fried Lobster Tails

spiced sweet potato puree | champagne lemon sauce

Roasted Grape + Herb Goat Cheese Bruschetta

mixed seedless grapes | tarragon / chives / white balsamic vinegar | evoo

Red Cabbage Gazpacho

2ND COURSE

CHOOSE ONE

Cauliflower Bisque

Roasted cauliflower | garlic | onion | vegetable broth | potato | milk | herbs

Sliced Asparagus + Frisée Salad

pine nuts | parmesan flakes | radish | grilled corn
green goddess lemon yogurt dressing | micro salad greens

Iceberg + Radicchio Salad

shredded iceberg lettuce | shredded radicchio | bacon crumble
capers | fried quinoa | blistered cherry tomatoes | creamy herb dressing

3RD COURSE

CHOOSE ONE

Jerk Spiced Scallops

parsnip puree | shaved sautéed brussel sprouts | charred lemon beurre blanc | crispy pancetta

Mushroom + Cheese Tart

4TH COURSE

CHOOSE ONE

Syrah Braised Short Ribs + Saffron Corn Emulsion

Miso Marinated Hanger Steak + Miso Jus Reduction

Spice Crusted Pork OR Beef Loin + Classic Béarnaise

Herbes de Provence Crusted Salmon

W/

gruyere potato gratin

sautéed kabocha squash | fennel | kale

5TH COURSE

Flourless Meyer lemon Almond Cake

mascarpone sugar cardamom cream | macerated berries | sweet almond brittle