

Dinner Menu “A”

\$69.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Mixed Greens

pomegranate, endive, fennel, red wine shallot vinaigrette

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Soup – composed daily

Main

Choice of:

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms

Whole Roasted Orata

fingerling potatoes, rapini, grilled lemon, citrus salsa

Za’atar Rubbed Chicken

Israeli cous cous, almonds, eggplant, smoked yogurt

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch toasted meringue

Vanilla Panna Cotta

brandied cherries, balsamic syrup, pistachio crèmeux

Carrot Chiffon Cake

candied carrots, cream cheese mousse, caramel sauce

***Light Dessert Option (instead of above choice):**

Shared Platters of Bymark’s House made cookies and biscotti
(\$64.00 per person with this option)