

Dinner Menu “A”

\$67.00 per person

Appetizer

Choice of:

Mixed Greens

variegated radishes, red wine shallot vinaigrette

Chopped Caesar

smoked tomato salsa, strip 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

gnocchi, rapini, grilled lemon, mint salsa verde

Lemongrass Chicken

red quinoa, water chestnuts, long bean
papaya hot sauce, thai dressing

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Passion Fruit Crème Brulee

chocolate mousse, macerated strawberries, crisp meringue

Caramel Nut Tart

caramelized pear, toasted meringue, pear yuzu ice

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

Shared Platters of Bymark’s House made cookies and biscotti
(\$62.00 per person with this option)