

Dinner Menu “A”

\$65.00 per person

Appetizer

Choice of:

Mixed Greens

variegated radishes, classic red wine vinaigrette

Baby Gem Lettuce Caesar

smoked tomato salsa, strip bacon, rye croutons,
grana padano

Soup – composed daily

Main

Choice of:

Classic 8oz Bymark Burger

brie de meaux, shaved truffle, grilled porcini mushrooms

Grilled Atlantic Salmon

caramelized fennel, sundried tomato gnocchi, olives,
artichokes, roasted pepper salsa

Pan Roasted Half Chicken

mustard spaetzle, braised red cabbage, celeriac puree,
honey & horseradish dressing

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Lindt Chocolate Torte

passion fruit caramel, coffee caramel ice cream

Mixed Berry Mille-Feuille

lemon curd, vanilla mousse, berry coulis

Vanilla Bean Crème Brulee

nutella mousse, soft-baked hazelnut chocolate chip cookie

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

Shared Platters of Bymark’s House made cookies and biscotti
(\$60.00 per person with this option)