

Dinner Menu "B"

\$82.00 per person

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

Appetizer

Choice of:

Grilled Octopus & Calamari

ricotta, dill, oven cured tomato, chili vinaigrette

Kale & Crisp Prosciutto Salad

toasted almonds, chopped egg, avocado, crème fraiche dressing

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

1855 Black Angus 10oz Striploin

confit potato, celeriac puree, summer squash, chimichurri

Pan Roasted Halibut

corn & chanterelle risotto, salsa verde

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 (\$77.00 per person with this option)**