

## **Dinner Menu “B”**

### **\$82.00 per person**

**Warmed Ace Bakery Baguette & Cultured Butter- Additional \$2 per person**

#### **Appetizer**

Choice of:

#### **Grilled Octopus & Calamari**

cherry tomato, chili, mint, caper, hickory stick

#### **Heritage Farm Squash Salad**

seasonal greens, dried fruit granola  
roasted garlic & sherry vinaigrette

#### **Chopped Caesar**

smoked tomato salsa, bacon, focaccia croutons, grana padano

#### **Main**

Choice of:

#### **1855 Black Angus 10oz Striploin**

with Chef’s daily vegetables and garlic whipped mash

#### **Pan Roasted Black Cod**

stewed tomato, white bean, chorizo, olive tapenade

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