

## **Dinner Menu “B”**

### **\$80.00 per person**

#### **Appetizer**

Choice of:

**Grilled Octopus & Calamari** \*available for parties of 20 people or less\*  
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, strip 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 (\$75.00 per person with this option)**