

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)**