

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

Compressed Melon Salad

prosciutto, house made lardo, arugula pesto, goat cheese mousse

Chopped Caesar

smoked tomato salsa, bacon, focaccia croutons, grana padano

Main

Choice of:

1855 Black Angus 10oz Striploin

with Chef's daily vegetables and roasted confit potato

Pan Roasted Halibut

corn & chanterelle risotto, salsa verde

Moroccan Spiced Chicken

cous cous, raisins, eggplant, almonds, olive tapenade

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 strawberries, 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)**