

## **Dinner Menu "B"**

**\$82.00 per person**

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

### **Appetizer**

Choice of:

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

carrot-ginger puree, black rice, miso vinaigrette

#### **Roasted Beet & Kale Salad**

maple vinaigrette, goat cheese, julienne apple, crisp garlic

#### **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**

stewed tomato, fennel, leeks, potato, butter beans

#### **Moroccan Spiced Chicken**

cous cous, raisins, eggplant, almonds, olive tapenade

**Daily Pasta** \*available for parties of 16 people or less

### **Dessert**

Choice of:

#### **Double Chocolate Chip Warm Skillet Cookie**

chocolate crunch, vanilla ice cream, espresso caramel ganache

#### **Caramel Apple Cheesecake**

spiced streusel, crisp meringue, candy apple tuile

#### **Tiramisu Donuts**

Kahlua cream, espresso chocolate sauce, crisp biscotti crumb

**\*Light Dessert Option (instead of above choice): Shared Platters of Bymark's House made cookies and biscotti (\$77.00 per person with this option)**