
SELECT A LA CARTE MENU #1

Executive Chef – Chris Willick
Chef de Cuisine – Marco Cascio

OFFERED SUNDAY, TUESDAY, THURSDAY & SATURDAY

Included in the Conference Package
Non-Package Guests - \$80 per person

For groups **under 25**, Guests can order their choices on the night of the dinner
For groups **of 26 and over**, guest pre-selection of appetizer and entrée must be submitted 7 business days prior with guest names submitted for selections

APPETIZERS

Fritto Misto – Arancini, Gnocchi Fritto, Caciocavallo, Tomato Sauce

~ or ~

Canadian Burrata *Gluten Free *Can Be Vegan – Prosciutto, Arugula, Aceto Balsamico 'Leonardi'

~ or ~

Sunchoke Puree *Gluten Free, Vegetarian *Can be Vegan – Stracciatella, Crisp Sunchoke

ENTREES *All served with Chef's Choice of Seasonal Vegetables

Grilled Beef Flank Steak *Gluten Free – Salsa Verde, Creamy Mashed Potato

~ or ~

Chicken Milanese – Lemon Wedges, Buttermilk Mash Potato

~ or ~

Orata all'acqua Pazza *Can be Gluten Free – Mussels, Cherry Tomato, White Wine, Grilled Sourdough Focaccia

~ or ~

Butternut Squash Agnolotti *Vegetarian – Brown Butter, Sage, Parmigiano Reggiano

DESSERT

Pastry Chef's Choice

Coffee and Tea

All prices subject to taxes and gratuities

