
SELECT A LA CARTE MENU #2

Executive Chef – Chris Willick
Chef de Cuisine – Marco Cascio

OFFERED MONDAY, WEDNESDAY, FRIDAY

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

Insalata Mista *Gluten Free, Dairy Free, Vegan – *Fresh Cut Greens, Heirloom Radishes, Cherry Tomato, Cucumber, White Balsamic Dressing*

~ or ~

Carpaccio di Manzo – *Beef Sirloin, Arugula, Grilled Lemon, Hazelnut Gremolata*

~ or ~

Zuppa Toscana *Dairy Free, Vegan – *Braised White Beans, Black Kale, Farro*

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

Brasato di Manzo al Vino Rosso *Gluten Free – *Braised Beef Short Rib, Barolo Sauce, Garlic Mash Potato*

~ or ~

Casarecce all'Agnello – *Lamb Ragù, Herbs, Pecorino*

~ or ~

Pan Seared Trout alla Puttanesca *Gluten Free, Dairy Free – *Garlic, Capers, Olives, Cherry Tomato*

~ or ~

Ravioli Maremmani *Vegetarian – *Ricotta, Spinach, Parmigiano, Light Cherry Tomato Sauce*

DESSERT

Pastry Chef's Choice

Coffee and Tea

All prices subject to taxes and gratuities

