

banquet menu option 2

Includes non-alcoholic beverages, sparkling water, coffee and tea
and basket of fresh focaccia with warm olives to share

first course small plates and pasta choices

cauliflower

cauliflower duo, toasted almonds, grapes, mustard seed, gochuchang aioli (V) (GF)

arugula

arugula, pistachios, pear, lemon, asiago, white balsamic (V)(GF)

tomato & burrata

tomato variety, fresh burrata, basil, arugula and balsamic (V) (GF)

sundried tomato pesto

casareccia pasta, tossed in a sundried tomato pesto, with eggplant, basil, and ricotta (V)

caramelized onion cream

rigatoni, spinach and oyster mushrooms, tossed in a caramelized onion and thyme cream (V)

sausage & peppers

corkscrew pasta with spiced nduja, Italian sausage, sweet peppers and red onion
in a sweet and spicy red pepper sauce topped with ricotta

wild boar

tender boar shoulder slow braised in tomato and marsala wine, served over shell pasta in its reduced sauce

bucatini bison bolognese

slow-simmered bison & tomato meat sauce

second course plates choices

braised beef

50-hour short ribs, soft polenta, green peas, pickled shallots (GF)

wild boar belly

soy glaze, celery root, carrot slaw, gooseberry (GF)

Lake Erie pickerel

fennel, fingerlings, capers, lemon, shrimp sauce (GF)

meat & two veg

glazed black pepper & coriander brisket, heirloom carrot, whipped potato (GF)

third course

chef's selection of desserts or cheese plate