



Preset Dinner Menu 1

\$55 per guest

We will only permit private parties of 15 guests or more, with the exception of special requests

Starters

Please choose TWO options to be offered to your guests

Blistered Shishito Peppers

Roasted with sea salt & lime, with ranch spice

Crispy Brussels Sprouts

Maple sugar, aged pecorino, lemon

Fried Calamari

Tentacles & rings perfectly fried. Served with Old Bay Aioli

Kale Salad

Dried cranberries, red onions, oven-dried & fresh pears, quinoa, feta cheese, and honey-citrus poppyseed dressing

Caesar Salad

Romaine lettuce, marinated white anchovy, shaved parmesan, house-made croutons, caesar dressing

Entrees

Please choose THREE options to be offered to your guests

Moules Frites: Marinière or Lobster

Garlic, white wine broth, mirepoix, butter, lemon OR Lobster broth, white wine, mirepoix, butter & lemon

Black Angus Short-ribs

Four-hour braised with Belgian beer and served in ramen with scallions and mushrooms

Shrimp & Soba Noodles

Green seaweed salad, MAE ploy sweet chili sauce, fresh cilantro chopped green scallions, & unagi glazed

Beet Gnocchi (GF)

Served in creamy bleu-cheese sauce, topped with Parmesan cheese

Pennsylvania Free-Range Organic Chicken

Pan-seared chicken finished in the oven, served with mushroom raviolis and a creamy woodland mushroom sauce

Beer-Battered Fish & Chips

Beer-battered fried fresh Cod with Belgian frites, lemon aioli, malt vinegar, and tartar sauce

Home-Made Desserts

Please choose TWO options to be offered to your guests

Pistachio Crème Brûlée

*Rich custard in hardened with
caramelized sugar crust*

Seasonal Sorbet

Fresh berries

Chocolate Mousse

*Housemade Belgian Chocolate
Mousse & fresh whipped cream*



Preset Dinner Menu 2

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Starters

Please choose TWO options to be offered to your guests

Arancini

Swiss & mascarpone cheese and ham, topped with shaved Parmesan cheese

Ahi Tuna

Quick seared ahi tuna, green seaweed salad, unagi sauce

Seafood Ceviche

Bay scallops, shrimp, octopus, calamari, red onions, lime juice, & cilantro

Organic Beet Salad

Red beets, balsamic reduction, candied pecans & goat cheese crumble

Wedge Salad

Iceberg lettuce, vine ripe tomatoes, red onions, bacon, blue cheese

Entrees

Please choose THREE options to be offered to your guests

Pan-Seared Halibut

**Side will be determined at Chef's discretion*

Leg of Duck Confit

Served with roasted sweet potatoes, orange gremolata, and braised salsify

Grilled Beef Tenderloin

Served with carrot and potato mash, sauteed baby spinach Cabernet sauce reduction

Black Ink Seafood Pasta

Shrimp, mussels, squid, & bay scallops, served with squid ink linguine in a creamy lobster broth

Pan-Seared Salmon

Served with Israeli couscous and vegetable risotto with Mascarpone cheese

Lobster Roll

Served hot with lemon butter OR cold with lemon aioli on a house-made brioche bread & Belgian fries

Home-Made Desserts

Please choose TWO options to be offered to your guests

Belgian Cheesecake

Housemade cheesecake with a Belgian cookie crust & Dulce de leche

Chocolate Lava Cake

Fresh whipped cream

Flan

Silky vanilla custard drenched in a caramel sauce with a hint of cinnamon



Preset Dinner Menu 3

\$85 per guest

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Starters

Please choose TWO options to be offered to your guests

Belgian Endive Salad

Blue cheese, Asian pear, candied walnuts frisée, mustard vinaigrette

Le Chèvre

Warm goat cheese, crushed hazelnuts, dried fig chutney, and fresh crostini

Harvest Salad

Organic baby arugula, Granny Smith apples, goat cheese, endive, apple balsamic vinaigrette

Lobster Bisque

Maine lobster, crème fraîche

Foie Gras Crème Brulee

Duck jus reduction

Entrees

Please choose THREE options to be offered to your guests

Pan-Seared Day Boat Scallops

Celery root apple puree, potato waffle, sweet corn bacon ragout

Navarin de Homard

Cooked slowly in creamy lobster sauce with seasonal vegetables

Long Island Duck Breast

Fig puree stuffed daikon radish with 20 years old port reduction

Free-Range Chicken Breast - Sous Vide

Stuffed with sautéed baby spinach, natural jus, woodland mushroom medley, and butternut squash mousseline

New York Strip

10 oz NY strip with creamy black peppercorn cognac sauce, house-made Belgian frites, & garlic baby spinach

Vegetarian Option

Roasted vegetable aux gratin

Home-Made Desserts

Served family-style at each table

Chef's Mini Platter

Selection of petit fours, pastries, and house-made truffles