



Sit Down Menu

SALAD COURSE

Select One

LYMAN ORCHARDS PEAR SALAD

field greens, poached Lyman Orchards pears, candied walnuts, Tres Leches cheese, fig balsamic vinaigrette

FARMHOUSE SALAD

field greens, red onions, tomatoes, cucumbers, carrots, Parmesan crusted toast point, fresh herbed vinaigrette



ENTRÉE COURSE

Select Three

FILET MIGNON ♦

garlic & chive whipped potato, roasted carrots, port wine demi-glace

THE PRIME ♦

grilled USDA prime NY strip, Parmesan smashed potato, roasted mushroom & shallot demi-glace

BRAISED SHORT RIB

sweet potato mash, hot honey fried brussel sprouts, Korean BBQ sauce

CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino & fresh lemon

HERB ROASTED CHICKEN BREAST

roasted root vegetables & potatoes, garlic thyme jus

LYMAN ORCHARDS CHICKEN

Lyman's apple & aged cheddar stuffing, cranberry farro pilaf, apple dijon pan reduction

PAN SEARED PORK CHOP

rosemary & sage rub, spaghetti squash, roasted apples

PAN SEARED SCALLOPS ♦

panko crusted, cauliflower mash, roasted brussels sprouts & native corn, applewood smoked lardon

SHRIMP & GRITS ♦

chorizo cornbread stuffing, spiced grits, roasted tomato saffron butter

SEARED ATLANTIC SALMON

parsnip purée, roasted broccolini, maple grain mustard glaze

Plant based option available upon request

STUFFED DELICATA SQUASH

tikka masala ragout with rice, red pepper marinara, fresh herbs

In Addition To Three Entrées