

CHEF'S TABLE MENU OPTIONS

7-COURSE DINNER \$69/PERSON

First Course

Cup of Lobster Bisque
Or Soup de Jour

Second Course

Choice of Bodega Salad
or Old World Caesar Salad

Third Course

Shrimp Ceviche
Bruschetta

Fourth Course

Stuffed Dates
Veggie or Duck Tacos

Fifth Course

Honey Shrimp
Curry Chicken
Brussels Sprouts

Sixth Course

Meatball & Marinara
Beef Tenderloin
Vegetable Stir Fry

Seventh Course

Dessert – Chef's Choice

6-COURSE DINNER \$59/PERSON

First Course

Cup of Lobster Bisque
Or Soup de Jour

Second Course

Choice of Bodega Salad
or Old World Caesar Salad

Third Course

Shrimp Ceviche
Bruschetta

Fourth Course

Stuffed Dates
Veggie or Duck Tacos

Fifth Course

Choice of 3:
Curry Chicken
Honey Shrimp
Meatball & Marinara
Brussels Sprouts
Beef Tenderloin
Vegetable Stir Fry

Sixth Course

Dessert – Chef's Choice

5-COURSE DINNER \$49/PERSON

First Course

Cup of Lobster Bisque
Or Soup de Jour

Second Course

Choice of Bodega Salad
or Old World Caesar Salad

Third Course

Shrimp Ceviche
Bruschetta

Fourth Course

Choice of 3:
Stuffed Dates
Veggie Tacos
Duck Tacos
Honey Shrimp
Curry Chicken
Brussels Sprouts
Meatball & Marinara
Beef Tenderloin
Vegetable Stir Fry

Fifth Course

Dessert – Chef's Choice



Please inform us of any food allergies in advance.
Executive Chef Nick Muller