



TRAY PASSE
HORS D'OEUVRES

2024 Menu

CONSTELLATION



HOT HORS D'OEUVRES

- FISH & CHIPS**
housemade tartar
- CRISPY SHORT RIB MAC & CHEESE**
truffle carpaccio, parmigiana
- STEAK FRITES GF**
potato confit, béarnaise
- TINY SIRLOIN SLIDERS**
sesame brioche, tomato pickle aioli
- BLANKETED FRANKS**
caraway kraut mustard sauce
- PORK BELLY BITES GF**
chicharrón crumble, apple dijon
- SHRIMP & GRITS FRITTERS GF**
smoked house bbq
- CRAB CAKES**
chipotle aioli
- PEKING DUCK WONTONS**
hoisin sauce, radish, scallion
- SWEET CHILI LIME CHICKEN**
pickled cucumber & daikon
- MUSHROOM STEAK FRIES**
balsamic aioli
- MAC & CHEESE CUPCAKES**
smoked paprika, micro basil
- BRIE & QUINCE TART**
toasted hazelnuts
- CAULIFLOWER PIZZETTAS GF, V**
artichoke, fontina, kale, lemon
- CHICKEN GINGER DUMPLINGS**
sweet soy glaze
- TRUFFLED ARANCINI**
mushrooms, fontina, oregano

- SMOKED SALMON CROQUE MONSIEUR**
green herb dust
- TACO BITES GF, V**
impossible taco meat, refried beans,
lettuce, vegan sour cream, basil foam
- NASHVILLE HOT CAULIFLOWER GF, V**
ranch, pickled cucumber
- TOFU NUGGET GF, V**
avocado purée, tajin
- ZUCCHINI FRIES GF, V**
garlic sauce
- MASALA FRITTER GF, V**
samosa vegetables medley, coriander chutney,
citrus foam
- BROCCOLI CROQUETTE GF, V**
quinoa, sriracha aioli, nutritional yeast,
beet foam, chive
- EGGPLANT PIZZA GF, V**
marinara, mozzarella, fried basil
- PIMENTO CHEESE & CHICKEN TAQUITOS**
wasakaka sauce
- CRISPY CHICKEN SLIDER**
B&B pickle, special sauce
- PHILLY CHEESESTEAK EGG ROLLS**
spicy ketchup
- SHORT RIB EMPANADA**
white cheddar, tamarind glaze
- LAMB KOFTA**
mini greek salad
- TRUFFLE POLENTA FRIES GF, V**
fried herbs, tomato sugo



COLD HORS D'OEUVRES

PROSCIUTTO GRISSINI
truffle butter

SOY CURED SALMON
sesame wonton, cilantro crème

CLASSIC SHRIMP COCKTAIL GF
horseradish gin cocktail sauce

TUNA TARTARE SPRING ROLLS
cucumber, chive, sriracha aioli

BLACKENED MAHI TACOS GF
lime avocado sauce

THAI CHICKEN GF, DF
peanuts, red chili, red endive spear

BRUSSELS WALDORF
smoked chicken, apple, pecans

ARTISAN VEGETABLE SUSHI GF, V
beet, cucumber, black quinoa rice

PERSIAN CUCUMBER CUPS GF, V
fava bean hummus, olive tapenade, za'atar

GREEK SALAD BITE GF
olive, cucumber, feta mousse

WATERMELON & FETA GF
aged balsamic, micro basil, black lava salt

BUTTERNUT SQUASH CRISPY RICE GF
truffle honey, wasabi aioli

BLT COBB
crumbled blue, avocado, crouton crunch, bacon cup

BEET & GOAT CHEESE
shallot red wine confit, raisin nut croustade

AVOCADO TEA SANDWICH GF
cucumber, radish, croustade, micro cilantro

TZATZIKI BITE GF, DF
persian cucumber, cherry tomato,
vegan tzatziki, fried shallot, dill

PASSION FRUIT & YUZU SALMON CRUDO GF, DF
nori, pistachio, togarashi, lime

HARVEST FOIE GRAS MOUSSE GF
granny smith, smoked salt, gold leaf

STEAK & EGGS
xo sauce marinated steak tartare, caviar, croustade

HONEY BAKED HAM
cheddar- chive biscuits, salted honey & black pepper butter

THAI LETTUCE BITE V, GF
cucumber, compressed gem lettuce, red curry tincture,
sesame, toasted rice, thai herbs



COCKTAIL STATIONS

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ARTISANAL FARM TO TABLE STATION

select one

LOCAL CURED MEATS

finocchino, cacciatorini, coppa sausages,
cornichons, grain mustard aioli, grain baguettes

VEG BUTCHERY GF, V

grilled, charred, glazed & table carved
cauliflower, butternut squash, broccoli,
salsa verde, savory granola

MARGHERITA FLATBREAD

fresh mozzarella, san marzano tomato sauce, basil

ROASTED BABY BELLA MUSHROOMS

kale couscous, spiced sunflower seeds,
sherry vinegar gastrique

IN ADDITION

ARTISANAL CHEESES

aged manchego, fruit & nut brie, drunken goat,
cherry balsamic marmalade, raisin nut crisps, rosemary wafers

FORAGERS HUMMUS & PITA V

beet, dill, za'atar | edamame & jalapeno | carrot, walnut & red lentil

JARDINIÈRE VEGETABLES GF, V

zucchini, golden cauliflower, baby carrots, pepperonata

MARINATED OLIVES & CAPERBERRIES GF, V



MEZZE STATION

select one

LAMB HAND PIE

black currant, shallot, coriander, cardamom

VEGETABLE HAND PIE

black currant, shallot, coriander, cardamom

IN ADDITION

FREEKEH WHEAT & LENTIL SALAD ^{DF}

cucumber, bell pepper, parsley, balsamic molasses

HUMMUS ^{GF, V}

roasted garlic, za'atar, smoked paprika olive oil

BABA GHANOUSH ^{GF, DF}

pomegranate seeds, sumac

LABNEH ^{GF}

mint, pistachio, rose petal

TURKISH PIDE BREAD

ZA'ATAR LAVASH

MEDITERRANEAN TAPAS STATION

CHICKEN & HERB MEATBALLS

feta, spinach, thyme

IN ADDITION

COUSCOUS PILAF ^{V, DF}

dried fruit, almonds, edamame, citrus, chives

FALAFEL QUINOA FRITTERS

harissa raita drizzle, cucumber tomato & olive salad

SPANAKOPITA HAND PIE

spinach, leek, feta & dill custard, phyllo,
red pepper salsa

CHARRED BABY CARROTS & ZUCCHINI ^{GF}

toasted moroccan spices, feta dust, mint, candied ginger

ROASTED RED PEPPER HUMMUS ^{GF, V}

POPPADUM & PITA ^{DF}



TRATTORIA STATION

PASTA

select one

ARTISAN CAVATAPPI

butternut squash, brussels sprouts, rosemary brown butter

BAKED PENNE

bacon, mozzarella, pink ricotta tomato sauce

LEMONY TORTELLINI

spinach & dill

ORECCHIETTE TOSCANO

fennel sausage, broccoli rabe, white beans, roasted red peppers

IN ADDITION

CAPRESE GF

pearl & ovalini mozzarella, basil olive oil, white balsamic

BALSAMIC RUSTIC VEGETABLES GF, V

zucchini, yellow squash, eggplant, baby bell peppers

HOUSE MADE BREADS & OILS

focaccia: caramelized onion olive & apricot cranberry pistachio
infused oils: lemon parsley, roasted garlic chili, truffled porcini

MARINATED CRACKED OLIVES

& CAPERBERRIES GF, V

NY DELI STATION

station includes:

classic deli coleslaw, potato salad and kosher dill pickles

PASTRAMI SANDWICH

grain mustard, swiss cheese, sauerkraut

TURKEY SANDWICH

reuben dressing, cooper sharp cheese

CHICKEN LIVER MOUSSE

caramelized onions, crusty bread

MINI POTATO PANCAKES

chive sour cream

MATZAH BALL SOUP

roasted chicken, carrot, celery, dill



SLIDER STATION

select two

SIGNATURE BEEF SLIDER

cooper sharp, arugula, dijonnaise

CLASSIC SIRLOIN SLIDER

cheddar, bacon, onion jam, tomato aioli

MEATBALL SLIDER

fire roasted pepper sauce

SOUTHERN FRIED CHICKEN SLIDER

veggie slaw, sweet-n-spicy pepper jam, remoulade

TURKEY SLIDER

pepper jack, avocado tomatillo sauce

IMPOSSIBLE MEATLESS SLIDER v

caramelized onions, truffle aioli

IN ADDITION

ACCOMPANIMENTS GF+V

house cured pickles, kettle chips

CONDIMENTS GF

ketchup, spicy mustard, ranch dip,
tabasco hot sauce

TEPPANYAKI INSPIRATION

ASIAN-STYLE FLANK STEAK GF, DF

TERIYAKI CHICKEN & BROCCOLI DF

VEGETABLE STIR FRY DF

EDAMAME DUMPLING DF

shallot sauternes broth

WONTON & PRAWN CRISPS DF

TOPPINGS

chili crisp oil, sweet soy, teriyaki,
sriracha aioli, toasted sesame seeds, furikake, togarashi



TAQUERIA

GRILLED PORK TACO
citrus slaw, flour tortilla

CARNE ASADA TACO
salsa verde, flour tortilla

GRILLED MUSHROOM QUESADILLA
pepper jack cheese, flour tortilla

SAVORY STREET CORN OFF THE COB GF
cotija, tajin, crema, lime

JICAMA & PINEAPPLE GREEN SALAD GF, DF, V

TOPPINGS GF
hot sauces, lime wedges

OPTIONAL ENHANCEMENTS

GUACAMOLE BAR
corn tortilla chips, house made guacamole, salsa molcajete
+\$10

CLASSIC SEAFOOD BAR

market price

JUMBO SHRIMP COCKTAIL GF
poached with old bay spices

EAST & WEST COAST OYSTERS GF, DF
on the half shell

LITTLENECK CLAMS GF, DF
on the half shell

RAW BAR ACCOMPANIMENTS
cocktail sauce, mignonette,
citrus wedges, horseradish, tabasco, oyster crackers

OPTIONAL ENHANCEMENTS

MAINE LOBSTER TAILS GF
steamed in spicy ale & bay leaf broth
tarragon mustard sauce
market price

LOBSTER ROLLS
maine lobster salad, herb buttered brioche bun
market price

JUMBO LUMP CRABCAKES
truffled vegetable slaw, lemon dill aioli
market price



SOUTH PHILLY

SANDWICHES

select two

MINI PHILLY CHEESESTEAK
fried onions, cheese sauce, mini roll

MINI CHICKEN CHEESESTEAK
fried onions, cheese sauce, mini roll

ROAST PORK SANDWICH
sharp provolone, garlic broccoli rabe, onion roll

RED GRAVY MEATBALLS
italian parsley, parmesan, mini roll

IN ADDITION

CRISPY TATER TOTS
house-made ketchup

JERSEY KALE SALAD GF
shaved carrot, red cabbage, garlic ciabatta croutons,
italian dressing

PHILLY ANTIPASTI GF, V
banana pepper, artichoke, grilled green & yellow zucchini,
heirloom cherry tomato, italian olives

PHILLY SOFT PRETZELS RIVETS
yellow mustard, spicy brown mustard, honey mustard



HEARTIER STATIONS

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HEARTIER STATIONS

10% DISCOUNT ON TWO OR MORE STATIONS

TEPPANYAKI INSPIRATION

ASIAN-STYLE FLANK STEAK GF, DF

TERIYAKI CHICKEN & BROCCOLI DF

VEGETABLE STIR FRY DF

EDAMAME DUMPLINGS DF
shallot sauternes broth

PORK POT STICKERS

WONTON & PRAWN CRISPS DF

SHRIMP SHUMAI

TOPPINGS

sweet soy, teriyaki, sriracha aioli,
toasted sesame seeds, furikake, togarashi, chili crisp oil

OPTIONAL ENHANCEMENT

ONE POT RICE NOODLE STATION

classic rice noodle, broth, shrimp, black fungus, tofu skin,
quail egg, ham, sour cabbage, corn, lettuce, scallions, cilantro,
chives, chinese broccoli, xo sauce, sesame seeds, scallions
+\$17

STEAKHOUSE STATION

AGED TRI TIP SIRLOIN OF BEEF

CHARRED & CARVED

horseradish dijon sauce, house steak sauce,
pretzel bread croustades

BURSTING RED BLISS BAKED POTATOES GF
bacon, cheddar, tomatoes, roasted garlic sour cream

ALE BATTERED ONION RINGS
roasted tomato ketchup

CLASSIC CREAMED SPINACH
parmigiano, nutmeg

CHOPPED STEAKHOUSE SALAD
cucumbers, red onion, cherry tomatoes, peppers, garbanzo
beans, croutons, gorgonzola balsamic vinaigrette

OPTIONAL ENHANCEMENT

JUMBO SHRIMP GF, DF
lemon wedges, horseradish, classic cocktail sauce
+\$18



TRATTORIA STATION

PASTA

select two

ARTISAN CAVATAPPI

butternut squash, brussels sprouts, rosemary brown butter

BAKED PENNE

bacon, mozzarella, pink ricotta tomato sauce

LEMONY TORTELLINI

spinach & dill

BUTTERNUT SQUASH RISOTTO GF

with goat's milk gouda

BUCATINI CACIO E PEPE

shallot, pecorino, black pepper, fresh black truffle

ORECCHIETTE TOSCANO

fennel sausage, broccoli rabe, white beans, roasted red peppers

IN ADDITION

CLASSIC BEEF MEATBALLS

fire roasted red pepper tomato sauce

CAPRESE GF

pearl & ovalini mozzarella, basil olive oil, white balsamic

BALSAMIC RUSTIC VEGETABLES GF, V

zucchini, yellow squash, eggplant, baby bell peppers

HOUSE MADE BREADS & OILS

focaccia: caramelized onion olive & apricot cranberry pistachio
infused oils: lemon parsley, roasted garlic chili, truffled porcini

MARINATED CRACKED OLIVES

& CAPERBERRIES GF, V

ARTISAN CARVING & GRIDDLE STATION

CARVED SELECTIONS

select one

CHARRED TRI TIP BEEF SIRLOIN GF, DF

BRAISED JUMBO LAMB SHANK GF, DF

BROILED BALLOTINE OF TURKEY GF, DF

ROASTED FARM RAISED CHICKEN GF, DF

GRIDDLED SELECTIONS

select one

ROSEMARY GRILLED SALMON GF, DF

CITRUS DIJON SHRIMP & SCALLOPS GF, DF

SMOKED CHICKEN APPLE
& CHICKEN CHORIZO SAUSAGES GF, DF

GLAZED & SMOKED DUCK BREAST & CONFIT GF

IN ADDITION

PROTEIN ACCOMPANIMENTS

chimichurri sauce
horseradish mustard aioli
artisan breads

BUFFALO STYLE STEAK FRIES GF

frank's red hot gastrique, blue cheese fondue, scallions

PUB SALAD GF

kale, celery root, kohlrabi, fennel, broccoli leaves,
bacon, crispy parmigiano, cocoa nibs

JARDINIÈRE VEGETABLES GF, V

golden cauliflower, baby carrots, zucchini, pepperonata



FRENCH BRASSERIE

BRAISED BEEF BOURGUIGNON

bacon, mushroom, pearl onion

POULET ROTI GF

french style roast chicken, herb jus

POMMES PUREE GF

VICHY CARROTS GF

farm stand butter, fine herbs

WILD MUSHROOM TART

truffle fondue

SALADE VERTE GF, DF, V

bibb, watercress, radish, haricots verts,
fresh herbs, red wine vinaigrette

HOUSE-MADE BREADS

wheat boules, fruit & nut bread, baguette, herb butter

FARMERS MARKET GRAIN BOWLS

GRAINS V

rosemary-lemon farro
beluga & yellow lentils
herbed quinoa

PROTEIN

roasted farm raised chicken

VEGETABLES | CARVED TO ORDER GF, V

whole harissa roasted cauliflower
flash-seared haricots verts
roasted heirloom carrots
grilled seasonal squash
grilled portobello mushrooms

SAUCES GF

roasted pepper & feta dip
preserved lemon aioli
arugula pesto

CRUNCH V

vadouvan granola
spiced crispy chickpeas
herbed panko



SOUTH PHILLY

SANDWICHES

select two

MINI PHILLY CHEESESTEAK

fried onions, cheese sauce, mini roll

MINI CHICKEN CHEESESTEAK

fried onions, cheese sauce, mini roll

ROAST PORK SANDWICH

sharp provolone, garlic broccoli rabe, onion roll

RED GRAVY MEATBALLS

italian parsley, parmesan, mini roll

IN ADDITION

CRISPY TATER TOTS

house-made ketchup

JERSEY KALE SALAD

shaved carrot, red cabbage, garlic ciabatta croutons,
italian dressing

PHILLY ANTIPASTI GF, V

banana pepper, artichoke, grilled green & yellow zucchini,
heirloom cherry tomato, italian olives

PHILLY SOFT PRETZELS RIVETS

yellow mustard, spicy brown mustard, honey mustard

SPANISH TAPAS

PAELLA WITH CHORIZO

chicken, shrimp, peas, carrots, bell pepper, bomba rice

PROTEINS

select one

GAMBAS AL AJILLO SKEWERS

citrus herb butter

LAMB MEATBALLS

sundried tomato, romesco sauce

IN ADDITION

MARINATED SERRANO HAM & MANCHEGO SKEWERS

rosemary, extra virgin olive oil

STUFFED PIQUILLO PEPPERS

whipped goat cheese, lemon saffron aioli

CRISPY PATATAS BRAVAS

lemon saffron aioli

PA AMB OLI

garlic rubbed bread with chorizo, manchego,
and spanish tomato chutney, micro arugula



HORS D'OEUVRES ENHANCEMENTS

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HORS D'OEUVRES ENHANCEMENTS

POTATOES & CAVIAR ^{GF}

peewee golden potato, american sturgeon,
chive crème fraîche
+\$8

LOBSTER ROLLS

maine lobster salad, herb buttered brioche bun,
old bay dusted potato chips
+\$10

DUCK & MUSHROOM BAO BUNS

hoisin, kimchi, spicy kewpie
+\$10

GRILLED BABY LAMB CHOPS ^{GF}

dijon shallot marinade, lemon mint chutney
+\$12

ROVING RAW BAR ^{GF}

served on hawker trays
jumbo gulf shrimp | cocktail sauce
oysters | horseradish mignonette
littleneck clams on the half shell | salsa verde
+\$20

ROVING CLASSIC SUSHI

small plates with sushi trio
spicy tuna | salmon avocado | surimi california roll
drizzles: ginger sesame glaze, wasabi aioli
snacks: shishito peppers, wonton chips, watermelon radish
+\$20

DIY BURRATA HAWKER TRAYS ^{GF}

naked burrata cheese served in individual tasting vessels
with toppings: crispy prosciutto, eggplant caponata,
heirloom tomatoes, olive crumble
drizzles: truffle oil, basil oil, balsamic reduction
+\$10

TRUFFLED MUSHROOM RISOTTO ^{GF}

cremini, oyster & shiitake mushrooms,
creamy arborio rice, parmesan, tarragon, chives
+\$10

SEARED FOIE & BLUEFIN TUNA ^{GF, DF}

crispy rice, sweet ponzu glaze, sesame
+\$10

JAMON IBERICO BELLOTA

air bread
+\$8

SEARED U-10 SCALLOPS ^{GF}

truffle butter, yuzu kosho
+\$12

CREAMY MANCHEGO POLENTA STUFFED MEATBALL

pork and beef blend, tomato sugo, shaved parmesan
+\$6



APPETIZERS

2024 Menu

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COLD APPETIZERS

BEET & GOAT CHEESE SALAD ^{GF}

toasted pine nuts, frisée, arugula,
fennel, parmigiano, truffled sabayon,
balsamic beet syrup

RUSTIC SALAD

pearl mozzarella, grilled eggplant steak,
zucchini ribbons, tomato, olive croutons, pesto

VEGETABLE TART PRIMAVERA

ricotta, artichoke, haricots verts, fennel,
watermelon radish, pea sprouts & frisée

SWEET WATERMELON SALAD

watermelon, mozzarella pearls, heirloom tomatoes,
micro arugula, white balsamic, chickpea flatbread

MODERN PANZANELLA SALAD

pressed watermelon, tomatoes, toasted ciabatta,
aged feta, cucumber, olives, capers & red wine shallots

MELON, TOMATO & GOAT CHEESE ^{GF}

corn & goat cheese flan, grilled corn,
affilla cress & basil salad

PESTO SALAD ^{GF, V}

baby kale, parsley, english peas, cucumber,
garden radish & avocado basil purée

GREEN GARDEN SALAD ^{GF}

asparagus, haricots verts, fava beans, peas,
almonds, mint, avocado basil crema

ROOT VEGETABLE TARTARE ^{GF, V}

spiced carrots, currants, almonds & ginger
grain mustard caviar, pickled pearl onion, yuzu miso caramel

GRILLED PEAR SALAD ^{GF}

field greens, pearl mozzarella, root vegetables,
chickpea flatbread, balsamic syrup, sunflower seeds

BLT BABY ICEBERG WEDGE ^{GF}

peppered pecorino, tomato, smoked bacon
crispy shallots, buttermilk basil dressing

MEDITERRANEAN VEGETABLE SALAD

kale fennel caesar, shaved ratatouille
basil asiago crostini, balsamic reduction

MIMOSA GEM SALAD ^{GF}

toasted almonds, charred corn, bloomed raisins,
orange saffron hearts of palm confit, goddess purée

BABY LEAF CAESAR SALAD

shaved parmigiano, oil olive focaccia croutons,
caesar vinaigrette

CAPRESE

heirloom tomatoes, pearl & ovalini mozzarella,
basil olive oil, white balsamic

SALMON & CELERY ROOT TARTARE

heirloom potatoes, caviar shallot vinaigrette,
pumpnickel crumble, lemon crème fraiche
+\$10

AHI TUNA AVOCADO SALAD

grapefruit, cucumber carpaccio, soft herb nest, sesame crisp
+\$10

MEDITERRANEAN BURRATA ^{GF}

gigante beans, leaf spinach,
tomato basil confit, pressed chili oil
+\$8

CITRUS SHRIMP VICHYSOISES ^{GF}

two tone cauliflower, fennel pollen, dill oil
+\$10

HARVEST BURRATA

baby arugula, brussels sprouts, roasted squash,
pomegranate seeds, rustic croutons
+\$8

SMOKED DUCK & GOAT CHEESE TARTE TATIN

market price
kale, pickled apples, dried cranberries, spiced pecans
NOTE: can be prepared without duck

SALMON CRUDO

citrus cured salmon, passion fruit & yuzu vinaigrette,
pistachio crumble, crème fraiche, basil oil, crispy kataifi
+\$10

FLASH-MARINATED SNAPPER CEVICHE ^{DF, GF}

fresh yellow tail snapper, lemon oil, leche de tigre,
bitter orange puree, basil, crispy taro
+\$10

SHRIMP & CITRUS BEET CARPACCIO ^{DF, GF}

chablis poached key west shrimp, heirloom tomatoes,
preserved lemon vinaigrette, pistachio, micro herbs
+\$10



HOT APPETIZERS

BASIL GNOCCHI

wild mushrooms, grilled asparagus,
truffled goat cheese, sweet pea tendrils, citrus oil
+\$6

GARGANELLI VERDE

pine nuts, primavera vegetables, pecorino
crisp prosciutto, mint pea puree
+\$6

CITRUS CURED DUCK CONFIT LOLLIPOP GF
parsnip mousse, black cherry duck jus, pickled shallots,
roasted strawberry, red watercress, lemon oil
+\$10

GRILLED OCTOPUS

 GF

carrot purée, crispy coconut, chimichurri,
compressed romaine, chorizo vinaigrette
+\$10

RICOTTA GNUDI

meyer lemon, artichoke, capers, currants
+\$6

AMUSE BOUCHE

**CHILLED BUTTER
POACHED LOBSTER TAIL** GF
caviar crème, olive oil pearls, chives
+\$25

**HERB CRUSTED
POACHED SALMON ROULADE** GF
citrus gastrique, pickled mustard seeds,
pickled fresno chili
+\$12



PLATED DESSERTS

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PLATED DESSERTS

CHOCOLATE TEXTURES

dark ganache crémeux,
brownie brittle, chocolate sauce

HAZELNUT ESPRESSO PAVÉ

brown sugar sponge, caramel mousse,
ganache gelée, gilded cocoa coffee bean

CHOCOLATE SOUFFLE CAKE ^{GF}

salted caramel cream, almond nougatine,
blackberry compote, port wine sauce

DULCE DE LECHE TART

milk chocolate ganache, vanilla cream,
passion fruit gel

MODERN MERINGUE TART

lemon cream, dulce de leche,
raspberries three ways: compote, coulis, dust

DOUBLE FUDGE TOWER

chocolate parfait, liquid ganache, passion fruit,
crunchy streusel crumb, raspberries

HARVEST APPLE TART

praline ice cream, granola streusel

BERRIES & CREAM CROSTATA

almond frangipane, lemon blueberry syrup,
crème fraîche chantilly

BLUEBERRY MOUSSE DOME

vanilla cake, lemon curd,
fresh berries, citrus meringue

KEY LIME TART

graham crumb crust, passion fruit meringue kisses,
three berry sorbet, torched coconut marshmallow sauce

MEYER LEMON CHEESECAKE

vanilla hazelnut crumble,
white balsamic blackberry compote

S'MORES CUSTARD CAKE

salted caramel, graham crumb,
marshmallow meringue

FAMILY STYLE SEASONAL DESSERT TAPAS AVAILABLE



PLATED ENTREES

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VEGETARIAN & VEGAN

STICKY & SPICY
ROASTED CAULIFLOWER GF, V
 warm miso soba noodle salad,
 pickled carrot & napa cabbage

BULGOGI-STYLE
JAPANESE EGGPLANT STEAK GF, V
 vegetable fried rice, edamame, baby bok choy

SWEET POTATO GNOCCHI V
 cremini mushroom, cauliflower bolognese, vegan parmesan

ROASTED ACORN SQUASH TOWER GF, V
 tri color quinoa, cauliflower, sautéed kale, crispy chickpeas,
 blistered grapes, lemon tahini sauce

HERBED GREEN VEGETABLE RISOTTO GF, V
 crispy white bean, baby bell pepper, ratatouille salad,
 grilled artichoke, charred tomato coulis, parmesan

MOROCCAN ROASTED CAULIFLOWER GF, V
 pickled red cabbage, golden raisin quinoa,
 lemon tahini vinaigrette, saba, almonds

PRIMAVERA MEZZE GF, V
 green chickpea quinoa lentil cake, bursting tomato
 ragout, zucchini & yellow squash noodles, basil oil

ROASTED MUSHROOM WELLINGTON
 madeira scented leeks, thyme, french beans, bearnaise
 +\$8



FISH

GRILLED SALMON PROVENÇAL

toasted farro red quinoa pilaf, french beans, dill, olives & tomatoes, warm saffron vinaigrette

PAN SEARED SALMON GF

potato purée, asparagus, roasted mushrooms, caramelized cipollini onions, sherry truffle gastrique

LEMON DIJON SALMON GF

mashed celery root potato, tomato fondue, ribbons of carrots & leeks, champagne beurre blanc

MEDITERRANEAN BRANZINO GF

artichoke, cauliflower, sumac, rosemary, tuscan kale & citrus olive tapenade

ROASTED BRANZINO FILLET

israeli couscous, currants, pine nuts, parsley, bursting tomatoes, capers, lemon olive oil reduction

SEARED CITRUS BRANZINO GF

tri color roasted & puréed cauliflower, crispy capers, golden raisins, brown butter reduction

COD ROMESCO GF

light curried vegetable ragoût, haricots verts, toasted almonds, mâche & charred eggplant purée

MUSTARD GLAZED GROUPEL GF

caramelized shallots, broccolini, dill butter baby turnips

CRISPY CORIANDER GROUPEL

savory granola crust, rainbow chard, parsnip purée, citrus & aji amarillo gastrique

TRUFFLED DAY BOAT COD GF

wild mushroom mashed potatoes, spinach & leeks, saffron sauce, red wine reduction

TROPICAL MAHI MAHI GF

chipotle yam purée, sweet & savory baby broccoli, charred pineapple tomato relish

PONZU GLAZED SEA BASS DF, GF

forbidden black rice, chinese broccoli, caramelized shiitake mushrooms, miso broth, chili oil

PAN SEARED HALIBUT GF

white bean ragu, wilted escarole, bacon lardons, saffron aioli



POULTRY

MEDITERRANEAN CHICKEN GF
artichoke, cauliflower, sumac, rosemary,
tuscan kale & citrus olive tapenade

CHICKEN AU POIVRE GF
mashed celery root potato, tomato fondue,
ribbons of carrots & leeks, green peppercorn sauce

JARDINIÈRE CHICKEN GF
carrot & truffled yukon potato purée, snap peas,
pea shoots, dijon tarragon chicken jus

ROASTED LOCAL FARM CHICKEN GF
cheesy pommes purée, baby spinach,
pickled pearl onions, portobello mushroom fricassee

FARM TO TABLE CHICKEN GF
colorful garden vegetables, heirloom beans,
pea shoots, sunflower seeds, lemon white wine jus

CRISPY BRICK CHICKEN GF
potato mousse,
caramelized cipolini onion & cremini mushrooms,
red watercress, chicken jus



BEEF SHORT RIB

GRILLED SHORT RIB GF

potato carrot confit, heirloom carrot emulsion,
celery caper salsa verde

FARM TO TABLE SHORT RIB GF

horseradish pomme purée, charred maitake mushroom,
watercress, balsamic red wine reduction

CHAR GRILLED BEEF SHORT RIB GF

roasted greenmarket vegetables,
chervil, chives & dill, caramelized shallot dijon jus

GLAZED BEEF SHORT RIB

creamed farro pilaf, multi color carrots,
tomato confit, sorghum gastrique

HARVEST SHORT RIB GF

sweet potato mash, truffled brussels leaves,
sautéed kale, celery root, red wine reduction

BISTRO SHORT RIB GF

maitake mushrooms, broccolini, asparagus, baby carrots,
fingerling potatoes, roasted beet demi

GREEN MARKET BRAISED SHORT RIB GF

arugula whipped potatoes, roasted heirloom carrots,
affilla cress, san marzano beef jus

ARTISAN SHORT RIB GF

duck fat fingerlings, vine tomato,
cipollini onion, cauliflower creamed spinach,
house made steak sauce

BALSAMIC BEEF SHORT RIB GF

zucchini ribbons, grilled eggplant steak,
blistered heirloom tomatoes, pesto drizzle



BEEF

+\$18/pp

CHAR GRILLED FILET OF BEEF GF
roasted greenmarket vegetables,
chervil, chives & dill, caramelized shallot dijon jus

BISTRO FILET OF BEEF GF
maitake mushrooms, broccolini, asparagus, baby carrots,
fingerling potatoes, roasted beet demi

FILET OF BEEF JARDINIÈRE GF
truffled carrot & potato purée, snap peas, peas shoots,
dijon tarragon jus

MEDITERRANEAN BEEF GF
caramelized vegetable ragout, escarole & shallots,
sundried tomato basil tapenade

FILET OF BEEF WITH CRAB GF
chili corn purée, polenta crouton, asparagus tips,
affilla cress, citrus piquillo crab butter
additional +\$5

HERB MUSTARD FILET OF BEEF GF, DF
charred sweet potato steak, brussels sprouts, kale,
rutabaga, dried apricots, cider sage gastrique

BALSAMIC FILET OF BEEF GF
zucchini ribbons, grilled eggplant steak,
blistered heirloom tomatoes, pesto drizzle

ARTISAN STEAKHOUSE BEEF GF
duck fat fingerlings, vine tomato, cipollini onion,
cauliflower creamed spinach, house made steak sauce

GARLIC & ROSEMARY ROASTED NY STRIP GF
asparagus tips, caramelized cipollini onions, sauce choron,
baby red beets, demi potatoes, bordelaise sauce

TOMATO ANISE BRAISED BEEF OSSO BUCCO GF
wood-grilled polenta, roasted brussels sprouts & okra,
basil pesto



ENTRÉE ENHANCEMENTS

market price

PAN ROASTED FARM RAISED DUCK GF

celery root apple purée, winter salsify,
mirepoix lentil ragout, smoked shallot jus

HERBED SEARED RACK OF LAMB GF

carrot ginger purée, hasselback potato,
citrus gremolata, mustard lamb demi

BISTRO RACK OF LAMB GF

potato fennel gratin, olive tapenade,
vegetables provençal, rosemary dijon jus

WOOD GRILLED LOIN OF VEAL GF

horseradish yukon mash, glazed baby carrots,
haricots verts, wild mushroom mustard sauce

ROSEMARY & DIJON RUBBED LAMB LOIN GF

warm minted pea puree, brown butter fingerling potato coins,
baby parsnips, thumbelina carrots, lamb jus

CLASSIC BEEF WELLINGTON

madeira scented leeks & thyme, french beans,
bearnaise sauce