

PUBLIC

GROUP DINING MENU THREE-COURSE PRIX FIXE

\$60 PER GUEST

plus tax & gratuity

FOR THE TABLE

COUNTRY BREAD & CULTURED BUTTER

Public country bread, cultured butter

FIRST COURSE • CHOICE OF

POTATO & LEEK SOUP

Yukon gold potato, leek & chive, grilled country loaf

PANZANELLA SALAD

Heirloom tomatoes, country bread, basil pesto, cucumber, white balsamic

MARINATED KALE CAESAR

Kale, focaccia crumb, aged asiago, bacon lardons, burnt lemon

MAIN COURSE • CHOICE OF

GNOCCHI

Green pea cream, blistered tomatoes, asparagus, aged asiago, crispy coppa

LINGUINE

Fresh linguine, Italian sausage, greens, aged cheese, herb cream

CRISPY TOFU BOWL

Fried tofu, soba noodles, seasonal vegetables, peanut-sesame dressing

GRILLED STRIPED BASS

Braised beans, blistered tomato, radish, scallion

GRILLED PORK CHOP

Warm potato salad, broccolini, honey & black garlic glaze

DESSERT • CHOICE OF

CRÈME BRÛLÉE

Limoncello crème brûlée

FLOURLESS CHOCOLATE CAKE

Whipped cream & fresh berries

PUBLIC

GROUP DINING MENU THREE-COURSE PRIX FIXE

\$75 PER GUEST

plus tax & gratuity

FOR THE TABLE

COUNTRY BREAD & CULTURED BUTTER

Public country bread, cultured butter

FIRST COURSE • CHOICE OF

POTATO & LEEK SOUP

Yukon gold potato, leek & chive, grilled country loaf

MARINATED KALE CAESAR

Kale, focaccia crumb, aged asiago, bacon lardons, burnt lemon

BEEF CARPACCIO

Thinly sliced beef, arugula, aged asiago, lemon, pistachio

TUNA TARTARE

Sustainable tuna, cucumber, seasonal fruit, herbs, jalapeño, focaccia crostini

MAIN COURSE • CHOICE OF

GNOCCHI

Green pea cream, blistered tomatoes, asparagus, aged asiago, crispy coppa

ROASTED CORNISH HEN

Roasted Cornish hen, seasonal vegetables, herb jus

MANHATTAN FILET

Grilled beef tenderloin, potato pavé, green beans, mushroom butter, jus

SEARED DIGBY SCALLOPS

Corn velouté, fingerling potato, snap peas, chive oil, aged asiago

CRISPY TOFU BOWL

Fried tofu, soba noodles, seasonal vegetables, peanut-sesame dressing

DESSERT • CHOICE OF

CRÈME BRÛLÉE

Limoncello crème brûlée

STRAWBERRY ALMOND TART

Sourdough pastry, vanilla bean mascarpone, strawberry honey compote, pistachio crumble

FLOURLESS CHOCOLATE CAKE

Whipped cream & fresh berries