

# LONG TABLE DINNER

RUSTIC ITALIAN WINTER

*Friday, November 15*

# MENU

## COURSE ONE

---

Squid ink risotto with pan seared lemon parmesan Humboldt squid and preserved lemon

## COURSE TWO

---

Deconstructed panzanella salad with olive oil, fresh basil and balsamic

## COURSE THREE

---

Tuscan braised beef braciolo in a roasted tomato beef jus  
5 cheese eggplant rollatini with tomato jus and mozzarella fondue (vegetarian)  
Served with garlic roasted fingerling potatoes, black truffled Italian green beans and artichokes

## COURSE FOUR

---

Layered tiramisu with chocolate covered coffee beans and fresh berries

*Artisan breads and butter served with main course*

*Please note: The Long Table Dinners are 18+ events. We kindly request no substitutions.  
If there is an allergy, please let us know in the comment box when purchasing tickets and we will do our best to accommodate.  
Tickets are non-refundable.*