

DINNER PACKAGES

LEVEL ONE

THREE COURSES \$40 PER PERSON

CHOICE OF:

HOT OR CHILLED SEASONAL SOUP

BOSTON BIBB & BLUE CHEESE SALAD

granny smith apples, candied walnuts,
cider vinaigrette

CHOICE OF:

BROILED TILAPIA

roasted potatoes, haricot vert, lump crab meat,
lemon-caper white wine jus

SESAME & PEPITA CRUSTED
YELLOWFIN TUNA

crispy shallot potatoes, baby bok choy,
wasabi, ginger balsamic reduction

PASTA OF THE DAY

vegetarian option available

VEGETARIAN PAELLA

roasted peppers, carrots, onions, asparagus,
shiitake mushrooms, plum tomatoes,
saffron-bomba rice

CHOICE OF:

CARAMELIZED RUM BANANAS

crispy cinnamon phyllo, toasted coconut,
crushed walnuts, vanilla bean ice cream

GRANNY SMITH APPLE, WHITE
CHOCOLATE & WALNUT
BREAD PUDDING

warm caramel sauce, vanilla bean ice cream

OREO BEIGNET

vanilla ice cream, warm caramel,
crumbled oreos

LEVEL TWO

THREE COURSES \$60 PER PERSON

TRIO OF SPREADS

(FAMILY STYLE UPON ARRIVAL)

hummus, tirokafteri, muhammara, grilled pita

CHOICE OF:

GRILLED ROMAINE SALAD

polenta croutons, manchego cheese, bacon,
chipotle caesar dressing

CRISPY SHIITAKE POLENTA

sauteed shrimp, warm feta, pine nuts, pesto

BOSTON BIBB & BLUE CHEESE SALAD

granny smith apples, candied walnuts,
cider vinaigrette

HOT OR CHILLED SEASONAL SOUP

CHOICE OF:

CRUSTED PORCINI DAY BOAT
SCALLOPS

asparagus, crab meat, shiitake,
white truffle jus, garlic mashed potatoes

VEGETARIAN PAELLA

roasted peppers, carrots, onions, asparagus,
shiitake mushrooms, plum tomatoes,
saffron-bomba rice

BROILED TILAPIA

roasted potatoes, haricot vert, lump crab meat,
lemon-caper white wine jus

GRILLED 8oz. FILET

caramelized cipollini onions, blue
cheese-chive-fleur de sel butter, asparagus,
portabello mushrooms, red wine reduction

PASTA OF THE DAY

vegetarian option available

CHOICE OF:

CARAMELIZED RUM BANANAS

crispy cinnamon phyllo, toasted coconut,
crushed walnuts, vanilla bean ice cream

GRANNY SMITH APPLE, WHITE
CHOCOLATE & WALNUT
BREAD PUDDING

warm caramel sauce, vanilla bean ice cream

OREO BEIGNET

vanilla ice cream, warm caramel,
crumbled oreos

VALANNI

EXECUTIVE CHEF JOHN STRAIN