



4-COURSE DINNER FOR TWO

TAKEOUT ONLY • \$58 PER PERSON

CHARCUTERIE BOARD

12 month aged grana padano, r&g truffle falls, prosciutto de parma, hot soppressata, mixed berry compote, whole grain honey mustard, candied walnuts, flatbreads

GEM LETTUCE SALAD

honeycrisp apple, honied walnuts, new york state smoked cheddar, radish, red wine vinaigrette

2 7OZ PRIME N.Y. STRIP STEAKS

SHAREABLE SHRIMP SCAMPI

shallot, white wine, butter, garlic

GRILLED ASPARAGUS

YUKON GOLD POTATO PUREE

CANDY BAR DESSERT

layers of chocolate brownie, caramel, wafers, vanilla sponge cake, chocolate butter cream, toffee bits and feuilletine in a chocolate shell with smoked sea salt



FEATURED COCKTAIL ADD-ONS:

'PEAR'FECT STORM \$20PP

alb vodka, spiced pear liqueur, barrow's intense ginger liqueur, apple cider, ginger beer

HIGH TIDE \$25PP

espolon tequila blanco, pama, lime, agave, blood orange juice

each cocktail container holds 4 drinks

