



events
at Prairie Berry
Winery

23837 HWY 385, HILL CITY, SD 57745 • PHONE: 1.877.226.9453
EVENTS: 605.574.9631 • EMAIL: PARTYPLANNERS@PRAIRIEBERRY.COM



INTRODUCTION

Weddings at Prairie Berry

— where your unique vision is our passion

Your wedding day should be a time of blissful enjoyment. Surround yourself with the beauty of the Black Hills and the unique atmosphere of *The Homestead* at Prairie Berry. Relax in our welcoming environment with delectable culinary creations and award-winning wines and craft beer. Let our passionate events team take the stress out of your big day, so you can fully enjoy your wedding experience and all that Prairie Berry has to offer you and your guests.

Let the fun (planning) begin!



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2016 MENUS

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A LA CARTE HORS D'OEUVRES

20-person minimum. All prices are per 50-pieces.

1

Artichoke and Peppadew Pepper Dip with fresh baguette	\$125
Asian Meatballs coated with sesame-soy glaze	\$150
Bruschetta ~ Toasted bread slices with seasonal toppings	\$150
Blue Cheese Sliders ~ Ground beef on a housemade challah bun with balsamic onion jam and blue cheese	\$175
Buffalo Quesadillas with cilantro pesto	\$175
Cheese Board ~ Gourmet imported cheeses with fruit, nuts and crackers	\$250
Crab Cakes with curry and red pepper aioli	\$225
Fresh Mozzarella, Tomato and Olive Skewers topped with basil oil	\$150
Gazpacho Shooters ~ Chilled tomato soup made with locally-grown veggies, herbs and feta	\$150
Gourmet Flatbread Pizzas with fresh-baked focaccia crust and seasonal toppings	\$175
Housemade Hummus with fresh vegetables	\$150
Potato Blini topped with honey-smoked salmon, creme fraiche and capers	\$150
Roasted Fingerling Potatoes with rosemary aioli	\$125
Saffron Chicken Skewers with curry aioli	\$150
Stuffed Mushrooms with smoked Gouda and seasoned bread crumbs	\$200

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PLEASE DISCUSS WITH A PRAIRIE BERRY EVENT ASSOCIATE
WHETHER OR NOT YOU WOULD PREFER THESE STATIONED,
BUTLER-PASSED OR BOTH.

A 20% SERVICE CHARGE IS ASSESSED ON ALL FOOD
AND BEVERAGES.



SUMMER PLATED DINNERS ~ \$35 option

25-person minimum. Prices subject to change if guest minimum is not met.
Buffet options available at an additional charge.

2

SOUP OR SALAD ~ Please choose one for entire group.

- **GREEK GAZPACHO WITH FETA** ~ Tomatoes, bell peppers, cucumbers, red onion blended with dill, feta, and olive oil. Served chilled.
- **GRILLED CAESAR** ~ Grilled romaine, grilled bread slices, housemade Caesar dressing and shaved Parmesan
- **GRILLED VEGETABLE** ~ Assorted grilled veggies tossed with reduced balsamic, fresh goat cheese and microgreens

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **FLANK STEAK** ~ Cilantro-lime marinated flank steak, cooked to medium rare and thinly sliced, drizzled with a cilantro chimichurri
- **SEA SCALLOPS** ~ Sea scallops quickly seared, served with a basil and lemon vinaigrette
- **SALMON FILET** ~ Lemon and rosemary marinated salmon cooked on the grill, topped with herbed butter
- **GRILLED PORTABELLA NAPOLEON** ~ Marinated portabella mushroom layered with Boursin cheese and sun dried tomatoes, topped with fresh microgreens

SIDE OPTIONS ~ Please choose one side option.

- Orzo salad with fresh vegetables and dill vinaigrette
- Cabbage and fennel slaw tossed with ginger and orange vinaigrette
- Heirloom tomato and goat cheese salad with fresh basil
- Roasted fingerling potato salad with fresh arugula and heirloom tomatoes
- Wild rice and grilled vegetable salad tossed with chili and lime vinaigrette
- New potato salad with herb vinaigrette

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WINTER PLATED DINNERS ~ \$35 option

25-person minimum. Prices subject to change if guest minimum is not met.
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3

SOUP OR SALAD ~ Please choose one for entire group.

- **ROASTED BUTTERNUT SQUASH & APPLE SOUP** ~ Topped with brown butter and candied nuts
- **WILD MUSHROOM BISQUE** ~ Topped with white truffle oil and a goat cheese crouton
- **CAESAR** ~ Crisp romaine tossed with housemade Caesar dressing, fresh baked croutons, and shaved Parmesan

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **BUFFALO SHORT RIBS** ~ Local buffalo short ribs braised in Prairie Berry wine for more than six hours, served with a red wine reduction
- **SEA SCALLOPS** ~ Pan seared, topped with a bacon and brown butter vinaigrette and fresh microgreens
- **WILD MUSHROOM AND TOMATO RAGOUT** ~ Served over an herb and cheese risotto topped with fresh shaved Parmesan
- **SALMON FILET** ~ Lemon and rosemary marinated salmon, roasted and topped with an herb and garlic compound butter

SIDE OPTIONS

Please choose one side option.

- Roasted garlic and olive oil mashed potatoes
- Roasted root vegetables tossed in herbs and brown butter
- Roasted seasonal vegetables
- Blue cheese polenta
- Wild rice pilaf with roasted vegetables
- Vanilla bean whipped sweet potatoes

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SUMMER PLATED DINNERS ~ \$30 option

25-person minimum. Prices subject to change if guest minimum is not met.
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4

SOUP OR SALAD ~ Please choose one for entire group.

- **ROASTED TOMATO AND BASIL SOUP** ~ Topped with crème fraiche
- **GRILLED CAESAR** ~ Grilled romaine, grilled bread slices, housemade Caesar dressing and shaved Parmesan
- **GREEK MIXED GREENS** ~ Fresh mixed greens, marinated olives, artichokes, feta and fresh vegetables served with dill-feta vinaigrette

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **SESAME CHICKEN** ~ Sesame and soy marinated chicken, topped with sesame seeds and fresh cilantro
- **BABY BACK RIBS** ~ Pork ribs slow cooked and glazed in our housemade chokecherry barbecue sauce
- **PORK SOUVLAKI** ~ Marinated pork tenderloin, served with warm pita bread, greek yogurt and honey-soaked apricots
- **SHRIMP** ~ Lemon and herb-marinated, grilled and served with an herb vinaigrette

SIDE OPTIONS ~ Please choose one side option.

- Grilled veggies with balsamic reduction
- Black bean and corn salad
- Grilled sweet potatoes
- Green chili macaroni and cheese
- Grilled corn on the cob
- Salt and vinegar smashed potatoes
- Cilantro and lime rice

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WINTER PLATED DINNERS ~ \$30 option

25-person minimum. Prices subject to change if guest minimum is not met.
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5

SOUP OR SALAD ~ Please choose one for entire group.

- **FRENCH ONION** ~ Topped with a gruyere and mustard crouton
- **SWEET POTATO AND SPICY SAUSAGE** ~ Drizzled with browned butter and candied nuts
- **CAESAR SALAD** ~ Crisp romaine tossed with housemade Caesar dressing, fresh baked croutons and shaved Parmesan

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **CHICKEN SALTIMBOCCA** ~ Chicken breast stuffed with salami and Parmesan topped with a wild mushroom and white wine sauce
- **BEER BRAISED BEEF AND WILD MUSHROOMS** ~ Tender chunks of beef, braised in Miner Brewing Company craft beer with wild mushrooms
- **PORK LOIN** ~ Cider and herb-brined, topped with roasted fennel and apple salad
- **SWEET POTATO HASH** ~ Roasted sweet potatoes and red onions tossed with marinated sun dried tomatoes and fresh herbs

SIDE OPTIONS ~ Please choose one side option.

- Rice pilaf with roasted vegetables
- Garlic mashed potatoes
- Bacon macaroni and cheese
- Roasted seasonal vegetables
- Parmesan polenta
- Whipped sweet potatoes

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SUMMER PLATED DINNERS ~ \$25 option

25-person minimum. Prices subject to change if guest minimum is not met.
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6

SALAD ~ Please choose one for entire group.

- **MIXED GREENS** ~ Fresh mixed greens, seasonal fruit, goat cheese and a housemade vinaigrette
- **CAESAR SALAD** ~ Crisp romaine tossed with housemade Caesar dressing, fresh baked croutons and shaved Parmesan

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **GRILLED CHICKEN BREAST** ~ Herb and lemon marinated, served with basil pesto
- **CHICKEN PICCATA** ~ Breaded chicken cutlets served with a lemon caper sauce
- **GRILLED PASTA PRIMAVERA** ~ Fresh pasta in a white wine sauce topped with grilled seasonal vegetables and shaved parmesan

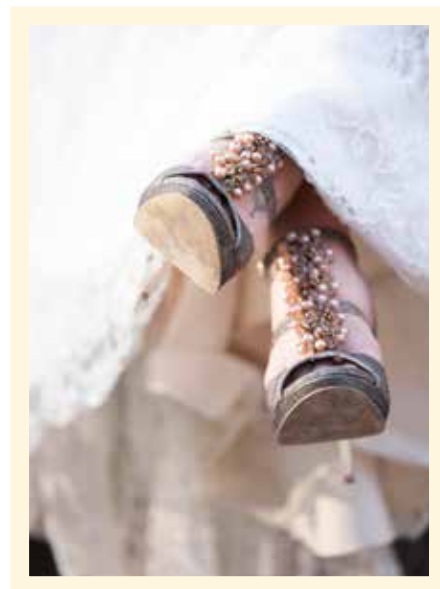
SIDE OPTIONS

Please choose one side option.

- Black bean and corn salad
- Grilled corn on the cob
- Cilantro and lime rice
- Seasonal vegetables
- Roasted potatoes with rosemary

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WINTER PLATED DINNERS ~ \$25 option

25-person minimum. Prices subject to change if guest minimum is not met.
Buffet options available at an additional charge.

7

SALAD ~ Please choose one for entire group.

- **MIXED GREENS** ~ Fresh mixed greens, seasonal fruit, goat cheese and a housemade vinaigrette
- **CAESAR SALAD** ~ Crisp romaine tossed with housemade Caesar dressing, fresh baked croutons and shaved Parmesan

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **CHICKEN PICCATA** ~ Breaded chicken cutlets served with a lemon caper sauce
- **BEEF BOLOGNESE** ~ Beef and sausage slow cooked with tomatoes and red wine served over a bed of fresh pasta topped with shaved parmesan (no side)
- **PASTA PRIMAVERA** ~ Roasted seasonal vegetables and fresh pasta tossed in a white wine and butter sauce topped with shaved parmesan (no side)

SIDE OPTIONS

Please choose one side option.

- Parmesan polenta
- Garlic mashed potatoes
- Seasonal vegetables
- Roasted sweet potatoes

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BBQ BUFFET ~ \$25 option

25-person minimum. Prices subject to change if guest minimum is not met.

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SALAD ~ Please choose two for entire group.

- **HOME-STYLE PICNIC POTATO SALAD** ~ Old-fashioned, creamy potato salad with fresh herbs.
- **PASTA SALAD PRIMAVERA** ~ Pasta tossed with seasonal vegetables and light vinaigrette.
- **CAESAR SALAD** ~ Romaine lettuce, housemade croutons, dressing and shaved Parmesan.
- **PRAIRIE BERRY BAKED BEANS** ~ Made with bacon and house-blended seasoning.

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

ENTRÉE ~ Please choose one.

- **PULLED PORK SANDWICH** ~ 12-hour, beer-basted roast pork, rubbed with spices and served on fresh rolls with our housemade barbecue sauce
- **GRILLED SESAME CHICKEN** ~ Chicken marinated in sesame oil and Asian seasonings, grilled to perfection
- **UNCLE RALPH'S BABY BACK RIBS** ~ Dry rubbed and slow roasted until they fall off the bone

DESSERT ~ Please choose one for entire group.

- **FRUIT CRISP** ~ Local, fresh berries tucked underneath a crumb topping
- **STRAWBERRY PAZZO** ~ Fresh strawberries macerated in sweet balsamic, topped with crunchy biscotti and mascarpone cream
- **GOURMET COOKIE** ~ Topped with ice cream. Flavors change seasonally but are always delicious. Please talk with an Event Associate for seasonal flavors and ideas!

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WINTER PASTA BUFFET ~ \$25 option

25-person minimum. Prices subject to change if guest minimum is not met.

9

SALAD ~ Please choose one for entire group.

- **MIXED GREENS** ~ Fresh mixed greens, seasonal fruit, goat cheese and a housemade vinaigrette
- **CAESAR SALAD** ~ Crisp romaine tossed with housemade Caesar dressing, fresh baked croutons and shaved Parmesan

BREAD SERVICE ~ Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Warm baguette served with balsamic vinegar and olive oil
- Rosemary foccaccia with herbed butter

MEATS & VEGGIES ~ Please choose three.

- **MEATBALLS** ~ Ground beef mixed with herbs, grated parmesan, Prairie Berry red wine, and garlic
- **CHICKEN** ~ Herb-marinated chicken breast
- **ROASTED VEGGIES** ~ Red peppers, yellow peppers, red onion, asparagus
- **WILD MUSHROOMS** sautéed in white truffle oil
- **SUN DRIED TOMATOES AND ARTICHOKES**
- **ITALIAN SAUSAGE**
- **THICK-SLICED BACON**

SAUCES ~ Please choose two for entire group.

- **GARLIC ALFREDO** ~ Creamy white sauce made with Prairie Berry white wine, garlic, Parmesan and heavy cream
- **MARINARA** ~ Slow cooked tomato and garlic sauce made with Prairie Berry red wine
- **PESTO** ~ Basil pesto blended with garlic, Parmesan and olive oil
- **WHITE WINE BUTTER SAUCE** ~ Prairie Berry white wine, butter, garlic and fresh herbs

SERVED WITH:

Fresh basil, Parmesan, bacon

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ACTION STATION OPTIONS

25-person minimum. Prices subject to change if guest minimum is not met.

10

BAKED POTATO BAR ~ \$10 per person

Russet potatoes baked and foil-wrapped, ready to be topped with your favorites: bacon, sour cream, green onions, butter, cheddar cheese, and other toppings

FRESH SALAD BAR ~ \$8 per person

Local salad greens, seasonal toppings and housemade dressings.

TACO BAR ~ \$15 per person

Hard and soft shell tacos, fish, beef and chicken, cabbage slaw, lettuce, cheddar cheese, tomatoes, onion, olives, salsa, sour cream, pico de gallo, and guacamole

SOUP STATION ~ \$10 per person

Two seasonal soups, one broth-based, one cream-based, served with fresh bread and various toppings to include: cheese, croutons, crème fraiche, green onions

SANDWICH BAR ~ \$12 per person

Two types of bread, thinly sliced sandwich meats including roast beef, ham, turkey, and corned beef; cheddar, havarti, and provolone cheeses; herbed aioli, spicy mustard and seasonal vegetables

AMERICANA BAR ~ \$25 per person, choose 4 items (each additional item, \$5 additional per person)

All your favorites, appetizer size: Macaroni & Cheese Bites; Blue Cheese Sliders; Grilled Cheese & Tomato Soup; housemade Corn Dogs; French Fries with housemade ketchup; Bacon-Wrapped Meatloaf; Cookies & Milk; Apple Pies; Milkshakes

POPCORN BAR ~ \$5 per person

Fresh popcorn, peanuts, candy and flavored salts

CANDY BAR ~ \$5 per person

Assorted chocolate candy, hard candy and gummy candy

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SUMMER DESSERTS

20-person minimum.

11

\$4 *per option, per person*

- **CHOCOLATE MOUSSE** with whipped cream
- **HOUSEMADE CUPCAKES**
- **FRESH RASPBERRY & WHITE CHOCOLATE TRIFLE**
- **PANNA COTTA WITH MACERATED FRUIT**
- **FLOURLESS CHOCOLATE CAKE**



\$5 *per option, per person*

- **LEMON CHEESECAKE** with fresh berries
- **BALSAMIC MARINATED STRAWBERRIES** with Mascarpone Cream and crumbled biscotti
- **VANILLA BEAN CHEESECAKE** with chokecherry syrup
- **CHOCOLATE ESPRESSO CHEESECAKE** with a dark chocolate ganache
- **TRIPLE CHOCOLATE MOUSSE CAKE**
- **CHOCOLATE, CARAMEL & PEANUT BUTTER MOUSSE TART**
- **MASCARPONE TART** with fresh berries

CUSTOM CAKES

Are you interested in Prairie Berry making a small cake for your event? Let us know what you are envisioning, and we will take it from there! Pricing varies.

WINTER DESSERTS

20-person minimum.

12

\$4 *per option, per person*

- FLOURLESS CHOCOLATE CAKE
- CARDAMOM POT DE CRÈME
- APPLE CROSTATA with ice cream
- DARK CHOCOLATE MOUSSE with whipped cream
- HOUSEMADE CUPCAKES

\$5 *per option, per person*

- CHOCOLATE ESPRESSO CHEESECAKE with a dark chocolate ganache
- CARAMEL APPLE CHEESECAKE
- PEAR & CARDAMOM CHEESECAKE
- VANILLA BEAN CHEESECAKE with chokecherry syrup
- TIRAMISU
- CHOCOLATE, CARAMEL & PEANUT BUTTER MOUSSE TART
- SALTED CARAMEL CHOCOLATE LAYER CAKE



CUSTOM CAKES

Are you interested in Prairie Berry making a small cake for your event? Let us know what you are envisioning, and we will take it from there! Pricing varies.

BAR SERVICE AND BEVERAGE OPTIONS

All prices are per guest.

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CELLAR PACKAGE ~ \$15

Winemaker's choice of three Prairie Berry wines, selected one month prior to the event and subject to availability.

- Selection of domestic bottled beer (Budweiser, Bud Light, Miller Lite, Coors Light, etc.)
- Soft drinks

VINTNER'S PACKAGE ~ \$22

Winemaker's choice of three Prairie Berry wines, selected one month prior to the event and subject to availability.

- One wine cocktail of your choice.
- Selection of premium and domestic bottled beers (Fat Tire, Summit IPA, Budweiser, Bud Light, Miller Lite, Coors Light, etc.)
- Soft drinks

PACKAGE UPGRADES ~ per person pricing

- Gourmet Soda Bar \$2
- Lemonade & Iced Tea Bar \$3
- Sparkling Wine Toast \$3
- Additional wines available \$4
- Miner Brewing Premium Kegs* \$3-4

**A minimum of 50 guests is required per keg choice*

PRE-PURCHASED WINE AND BEER

- You may pre-purchase wine and beer through Prairie Berry. If demand exceeds pre-purchased supply, we can set up a cash bar with our in-stock wines and beers for a \$150 set-up fee.
- We can special order many wines and beers. Special orders must be paid in full two weeks prior to event date. There is no refund for wines or beers not consumed.



CASH BAR

- We are happy to set up a cash bar with a limited variety of our in-stock wines and beers for your guests to purchase. A minimum of \$250 in beverage sales must be met, or the remainder will be charged to the card on file at the end of the night.

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BREAKFAST BAR OPTIONS

15-guest minimum. All prices are per guest.

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CONTINENTAL BREAKFAST BAR ~ \$7

Start the morning off with an assortment of made-from-scratch mini-muffins and mini-scones, yogurt, granola and seasonal fresh fruit.

QUICHE BAR ~ \$10

Your guests will be able to choose from an assortment of housemade quiches, utilizing fresh, seasonal ingredients and created by our culinary team.

CREATE YOUR OWN CREPE BAR ~ \$12

Toppings will vary seasonally, but for the sweet tooth you may see fruit, mascarpone, Nutella, and chocolate. For those cravings on the savory side, toppings could include bacon, smoked salmon, crème fraiche, roasted veggies, ham, or assorted cheeses.

TOP YOUR BAGEL BAR ~ \$8

Enjoy an assortment of bagels, seasonal toppings, such as smoked salmon or avocado, and housemade cream cheeses for guests to create their own perfect bagel.

BEVERAGES

Coffee and water are included in the per person pricing, above. Other beverage options such as soda, wine-by-the-glass, or beer are available at an additional cost and may be purchased through our service staff.

A LA CARTE

Fresh cut fruit	\$5
Muffins	\$5
Scones	\$5
Yogurt and Granola	\$4
Juice Bar	\$2
Mimosa Bar	\$10

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PLATED BRUNCH ~ \$30 option

20-person minimum, \$30 per guest.

15

1ST COURSE ~ *Please choose one for the entire group.*

- **MINI-RICOTTA PANCAKES** ~ With a fresh and creamy housemade ricotta spread, sweet orange syrup and candied ginger.
- **CITRUS AND FENNEL SALAD** ~ Grapefruit and orange segments on a bed of thinly sliced fennel, drizzled with honey-citrus vinaigrette.
- **BLACK CURRANT CLAFOUTI** ~ A classic French dish of black currants covered in a thick batter, baked golden and dusted with powdered sugar.
- **ROASTED ASPARAGUS WITH BACON SABAYON**, a white wine and egg sauce flavored with bacon.

2ND COURSE ~ *Please choose one.*

- **CRISPY SWEET POTATOES** ~ Pan-fried with marinated sundried tomatoes and shallots, topped with a fried egg.
- **POTATO GALETTE** topped with Rosemary Asiago cheese and baked eggs.
- **EGGS SHAKSUKA**~ Eggs baked in a tomato and vegetable sauce
- **SMOKED SALMON CREPES** ~ Topped with crème fraiche, chives and capers.

DESSERT COURSE ~ *Please choose one for entire group.*

- **LAYERED CARROT CAKE** with cream cheese frosting.
- **VANILLA BEAN PANNA COTTA** with fresh berries.
- **CHOCOLATE AND RASPBERRY TORTE** made with fresh ground almonds and topped with dark chocolate ganache.
- **DARK CHOCOLATE MOUSSE** with Belgian chocolate, topped with whipped cream.

BEVERAGES

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