

# GROUPON PRIVATE RESERVE TASTING MENU

# **COMPLIMENTARY GLASS OF CHAMPAGNE AT SEATING**

# **APPETIZER**

## **CHARCUTERIE**

cheese, meat, pickled vegetables house-made mustard, crostini, crackers (shared appetizer for two)

# **COURSE ONE**

(choice of one per guest)

# TUSCAN SALAD

sunflower seeds, feta, raspberry thyme vinaigrette

#### THE COBB

bacon, tomatoes, egg, buttermilk, blue cheese

## **ROASTED BEET**

chamomile, pistachio, balsamic, goat cheese

# **COURSE TWO**

(shared course per couple)

## LOBSTER RAVIOLI

sambuca, roasted fennel, tomato, balsamic (fresh pasta course substituted for seafood allergies)

# **COURSE THREE**

(choice of one per guest)

# 8oz PRIME TENDERLOIN

garlic whipped potatoes, asparagus, bordelaise

## 16oz BLACK ANGUS RIBEYE

roasted potato hash, roasted vegetable, roasted garlic

# PORK TENDERLOIN

spaghetti squash, pecans, sage, brussel sprouts

## DAY BOAT SCALLOPS

sweet potato, pork belly, succotash, sherry



groupon private reserve, cont'd

# COURSE FOUR

(choice of one per guest)

CHOCOLATE BROWNIE ganache, raspberry ice cream, guiness stout reduction

PANNA COTTA espresso, baileys, coco nib, hazelnut