

PLATED - AUTUMN & WINTER

PLATED LUNCHEON PRICE: forty dollars per guest with selections made five days prior to event, fifty dollars per guest when selections are ordered at the table

PLATED DINNER PRICE: sixty dollars per guest with selections made five days prior to event, seventy dollars per guest when selections are ordered at the table

HOW IT WORKS: Bread Service | First Course (choose one) | Entrée (choose two) | Dessert (choose one)
•Duo plates available •Additional courses may be added

FIRST COURSE

WINTER SQUASH SOUP

spiced pepita seeds | pine cone syrup | crème fraîche

YELLOWTAIL CRUDO

citrus | mustard shoyu | togarashi rice crispies | radish sprout

MARYLAND CRAB CAKE

lemon tarragon tartar sauce | micro greens | sweet corn relish

SWEET POTATO RAVIOLI

duck confit | truffle essence

ROASTED BABY RED AND GOLDEN BEET SALAD

frisee | oak hill dairy goat cheese | toasted hazelnuts | banyuls

LIUZZI BROTHERS BURRATA

butternut squash | pancetta | kale

KALE CAESAR

local kale | white anchovy | garlic | parmesan tuile

ENTREE COURSE

BRICK PRESSED CHICKEN

brussels sprouts | bacon | sweet potato fingerlings | pan jus

HONEY GLAZED DUCK BREAST

celeriac puree | baby root crop | huckleberry gastrique



BRAISED BEEF SHORT RIB

soft goat cheese polenta | onion marmalade | braised carrots

SCOTTISH SALMON

vadouvan | cauliflower | gold raisins | yogurt

SEA BASS

miso | sea beans | mushrooms | edamame dumplings

ROASTED TENDERLOIN OF BEEF

autumn vegetables

WILD MUSHROOM BOLOGNESE

porcini | oyster mushrooms | pappardelle