DINNER

$65 per guest / three course meal
payments accepted by credit card only

SOUP OF THE DAY
please ask your server for today’s selection

HEIRLOOM TOMATO CARPACCIO
arugula, olive oil, pepper blend,
erbed ricotta, lemon

MIXED BERRY SPINACH SALAD
strawberry, red onion, blue cheese, pecans,
honey lime mint vinaigrette

COD
whipped tofu, green beans, sesame seed, balsamic

BRAISED BEEF SHORT RIB
rich polenta, bordelaise, confit tomato, chive

PAPARADELLE
lamb bolognaises, chive oil, fried basil, parmesan

TRUFFLE CHICKEN
whipped fingerling potatoes, truffle cream

DESSERT
coffee or tea offered with dessert

CARROT CAKE

PEACH TART

PAULO GELATO
locally-sourced seasonal flavors

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.
LUNCH

$45 per guest / select two courses and a non-alcoholic beverage
payments accepted by credit card only

SOUP OF THE DAY
please ask your server for today’s selection

HOUSE SALAD
mixed greens, tomato, cucumber, fennel, carrots, balsamic vinaigrette

TOMATO TART
heirloom tomatoes, puff pastry

COBB SALAD
chicken, crumbled bacon, boiled egg, heirloom tomato, scallion, avocado cream

TUNA SALAD SANDWICH
tuna, cucumber, boiled egg, red onion, olive tapenade, multigrain bun

GRILLED CHICKEN GOUDA SANDWICH
grilled chicken, heirloom tomato, apple chutney, gouda cheese, ciabatta bread

MAG MILE BURGER
tomato jam, crispy shallot, steakhouse cheddar, brioche, kettle chips

SHORT RIB RAVIOLI
red wine mushroom sauce

DESSERT

CARROT CAKE

RASPBERRY CHEESECAKE BROWNIE

PEACH TART

PAULO GELATO
locally-sourced seasonal flavors

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