

GRAZE

SAMPLE PRIVATE PARTY MENU

FIRST COURSE

Black Kale Caesar Salad

garlic bread crumbs, soft boiled egg*, SarVecchio,
Caesar vinaigrette*

Beef Tenderloin Carpaccio*

gem romaine, garlic crouton, SarVecchio, caesar vinaigrette

Roasted Beets 16

Ela Orchard apples, cardamom-honey carrots, arugula,
walnuts, Greek yogurt, pepita chutney

SECOND COURSE

Graze Burger*

three-meat patty*: brisket, short rib, and bacon;
caramelized onion-Cabernet jus, Swiss compound butter,
garlic aioli*, sesame duck fat bun

❖ **Side Choice:** Fries | Mixed Greens

Grilled *Son of a Beach Farm's* Market Cut Steak*

Snug Haven spinach, potato purée, bacon, balsamic glaze,
beauty heart radish compound butter

LaClare Chèvre Cavatelli

Squashington Farm koginut squash, apples, pecans, dried cherries,
sage brown butter, cider reduction

THIRD COURSE

Brownie Sundae

Passion fruit sorbet, candied almonds, salted caramel, whipped cream

Mango Budino

Toasted coconut whipped cream, cashew brittle

Basque Cake

Wetherby cranberry compote, sour cream ice cream

EXECUTIVE CHEF TORY MILLER ❖❖ PASTRY CHEF KRISTINE MILLER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.