

# nosh

PRIVATE DINING

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## **HORS D'OEUVRES**

prosciutto wrapped grilled peach skewers with fresh mozzarella, basil, and balsamic reduction

## **SOUP**

crab and corn bisque finished with mascarpone, chili oil, and basil

## **APPETIZER**

refried bean and cheese pupusa with chipotle aioli, avocado crema, and chimichurri

## **SALAD**

arugula, pear, gorgonzola, crispy prosciutto, pickled red onion, candied walnuts, and stone ground vinaigrette

## **FISH**

pan seared sea bass on a lemongrass curry with purple sticky rice, garnished with scallion microgreen slaw

## **MAIN**

pan seared filet mignon served on a parsnip puree with grilled asparagus, topped with chimichurri and haystack fried shallots

## **DESSERT**

schaum torte filled with orange curd and topped with infused whipped cream, bruleed orange segments, toasted almonds, and a brandy reduction

