

Sample Custom Menu Options

Italian dinner party prix fixe menus & Cena con Amici chef-selected sample menu on pg 9-11

Hors d'oeuvres (choose 2):

- Chicken liver mousse pate (GF)
 - Crostini, pickled cherry-onions-mustard seed
- Ham and gruyere gougeres
 - Light and airy savory baked choux pastry flavored with black forest ham and gruyere cheese
- Creamy roasted garlic cherry tomatoes (GF)
 - Cherry tomatoes stuffed with a creamy roasted garlic cheese filling
- “Sparkling” cranberry-brie bites (GF)
 - Sugared fresh cranberries, brie cheese, almond cracker
- Calabrian chile-lamb arancini (GF)
 - Fried Calabrian chile risotto ball stuffed with lamb ragu and scamorza cheese
- Mushroom arancini (GF)
 - Crispy fried mushroom risotto ball stuffed with fresh mozzarella cheese
- Mini beef wellingtons (+ \$4 pp surcharge)
 - Beef tenderloin, garlic-herb cheese, puff pastry
- Pecorino-pear crostini (GF)
 - Pecorino-pink peppercorn spread, marsala-poached pears, lavender honey, crispy pancetta
- Wild salmon-artichoke ceviche (GF)
 - Artichoke leaf with wild salmon, lemon, caper, artichoke heart, dill ceviche
- Red pepper crab croquettes (GF)
 - Red pepper, lump crab meat, creamy roasted red pepper dipping sauce
- Caprese Skewers (GF)
 - Fresh mozzarella bocconcini, basil, grape tomato, crème de balsamic, extra virgin olive oil, Hiwa Kai black lava salt
- Charcuterie (GF)

*All dishes are subject to change/substitution
based on ingredient availability and seasonality. GF: gluten-free or can be made gluten-free
with an additional special diet upgrade charge.*

A NEW DAWN

personal chef service

- A selection of cheeses, salumi, fruit compote, olives, crackers
- Smoked salmon cucumber canapés (GF)
 - Smoked wild salmon, capers, orange zest, cream cheese, dill, chives, cucumber
- Potato Samosas
 - Garam masala, coriander, ginger, pomegranate
- Buckwheat blini with caviar (+ \$3 pp surcharge) (GF)
 - Tobiko caviar, crème fraîche, lemon zest, chives
- Ricotta Crostini (GF)
 - Hand-dipped ricotta, lavender honey, toasted pistachios
- Prosciutto-wrapped Fig (GF)
 - Fresh Black Mission fig, prosciutto San Daniele, chevre, crème de balsamic
- Ahi coconut ceviche (+ \$4 pp surcharge) (GF)
 - Lime-cured Ahi tuna, young coconut, ginger, serrano, plantain chips
- Chorizo-potato Empanadas
 - Smoked paprika, masa harina, chipotle
- Piquillo “poppers” (GF)
 - Carnitas, manchego, smoked paprika, saffron-corn crema

First Course options (soup/salad/appetizer):

- Asparagus and Leek Soup (GF)
 - crème fraîche, asparagus tips, thyme, chevre, frizzled leeks
- Butternut squash soup (GF)
 - Granny smith apple, cider cream, crispy sage
- Heirloom Tomato Gazpacho (GF)
 - Basil-crème fraîche sorbet, Hiwa Kai lava salt
- White gazpacho (GF)
 - Toasted almond, white grape sorbet
- Red Pepper Bisque (GF)
 - Roasted red pepper, crème fraîche, basil chiffonade
- Lobster Bisque (+ \$10 pp surcharge) (GF)

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- lobster tail, brandy, sherry, lobster stock
- Bistro Salad (GF)
 - Hearty greens, gently-poached egg, pancetta vinaigrette, blanched asparagus
- Citrus Crab Salad (+ \$9 pp surcharge) (GF)
 - Alaskan king crab, mint, dill, Greek yogurt, bibb lettuce, avocado, vodka
- Caramel Apple Salad (GF)
 - arugula, radicchio, caramelized pecans, apple vinaigrette
- Roasted beet carpaccio (GF)
 - orange vinaigrette, chevre, fleur de sel
- Baked vegetable ratatouille (GF)
 - squash, tomato, roasted pepper piperade, balsamic reduction
- Winter Caprese salad (GF)
 - Roasted tomatoes, fresh mozzarella, garlic-infused balsamic, basil, extra-virgin olive oil
- Heirloom Caprese Salad (GF)
 - Heirloom tomatoes, basil, burrata cheese, aged balsamic, extra-virgin olive oil, Hiwa Kai black lava salt
- Caesar Salad (GF)
 - crispy parmigiano frico, homemade caesar dressing, garlic ciabatta croutons
- Antipasto Salad (GF)
 - roasted peppers, artichoke hearts, prosciutto, salami, parmigiano reggiano
- Asian ginger-coconut salad (GF)
 - Bok choy, shitake mushroom, snowpeas, crispy edamame, toasted coconut, ginger-coconut vinaigrette
- Cherry Arugula Salad with Crispy Goat Cheese (GF)
 - crispy fried goat cheese, brandied cherries, cherry vinaigrette
- Potato Saffron Tortilla (GF)
 - Spanish egg frittata, baby greens, sherry vinaigrette
- Tropical scallop ceviche (+ \$8 pp surcharge)
 - Lime-cured sea scallops, hearts of palm slaw, grapefruit, tangelo

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- Steamed mussels (+ \$2 pp surcharge) (GF)
 - Saffron, sherry, garlic broth
- Chilled citrus-beet soup (GF)
 - Roasted beets, grapefruit, tangerine, mint, chives, chevre goat cheese

Second Course Options (pasta/rice; all can be made GF):

- Lobster-corn ravioli (+ \$3 pp surcharge)
 - Hand-made ravioli stuffed with fresh langostino lobster and sweet corn with a light, simple sauce of shellfish stock, charred corn, and cherry tomatoes
- Truffle-hazelnut ravioli (+ \$8 pp surcharge)
 - Black summer truffle, toasted hazelnut, ricotta, chevre, white truffle butter
- Goat cheese ravioli
 - Handmade ravioli stuffed with fresh chevre goat cheese, ricotta, pecorino Romano, & roasted garlic. Served with roasted red pepper pesto, toasted pine nuts, and fresh basil
- Spinach-artichoke ravioli
 - Handmade ravioli stuffed with sautéed spinach & artichokes, mascarpone, & ricotta, with vodka tomato-cream sauce, parmigiano reggiano
- Black truffle gnocchi (+ \$5 pp surcharge)
 - Black truffle oil, gorgonzola cream sauce, wild mushroom
- Butternut squash ravioli
 - Sage-infused pasta, sage brown butter, shaved aged gouda, toasted pinenuts
- Mushroom-mascarpone ravioli (+ \$2 pp surcharge)
 - Handmade ravioli stuffed with porcini, shitake, & crimini mushrooms, black truffle, & mascarpone cheese with truffle-porcini cream sauce
- Duck caponata tortellini
 - Braised local duck, eggplant, olives, capers, golden raisins, aged balsamic
- Lemon artichoke risotto
 - white wine-braised artichokes, thyme, parmigiano reggiano
- Sweet pea risotto
 - fresh English peas, mint, parmigiano reggiano

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- Wild mushroom-truffle risotto (+ \$3 pp surcharge)
 - porcini, rosemary, parmigiano reggiano, black truffle butter, roasted portobello
- Sage-squash Risotto
 - Roasted winter squash, crispy sage, grana padano
- Vanilla Lobster Risotto (+ \$10 pp surcharge)
 - vanilla bean, lobster tail, lemon zest

Main Course Options (all can be made GF):

- Porchetta (only available for parties of 6 or more)
 - Classic Italian pork belly-loin roast stuffed with fennel pollen, sage, rosemary, chile, and garlic
 - Creamy pecorino polenta, Tuscan kale, crispy cracklins
- Seared sea scallops with sundried tomato-basil relish
 - sunchoke puree, balsamic reduction
- Beef brisket-mushroom ragu
 - Braised local organic grass-fed beef brisket/short ribs, roasted portobello, porcini, truffle fontina crust
- Rosemary-smoked Chilean Seabass (+ \$8 pp surcharge)
 - wild mushroom risotto cake, mushroom-leek ragout, frizzled leeks, pinot noir buerre rouge
- Lemon-caper wild salmon
 - Lemon-caper-parsley salsa verde, dill quinoa, roasted asparagus
- Alder-planked Artic Char
 - Charred fennel and orange slaw, citrus glaze, celery root puree
- Seared Ahi tuna steak (served rare, + \$6 pp surcharge)
 - grapefruit and fennel slaw, white bean puree
- Roasted New Zealand rack of lamb (+ \$6 pp surcharge)
 - cherry port demi-glace, creamy polenta parmigiana, roasted asparagus
- Fig-sage stuffed pork loin
 - Balsamic-fig reduction, crispy sage, sweet potato puree
- Prosciutto-stuffed Veal Chop

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- o Roasted garlic mascarpone mashed potatoes, roasted asparagus
- Cider-braised short ribs
 - o chestnut puree, stone fruit chutney, kale slaw
- Moroccan-braised chicken
 - o Bone-in chicken, dates, preserved lemon, olives, almonds, couscous
- Chicken Florentine roulade
 - o Chicken breast, goat cheese, spinach, roasted garlic-mascarpone mashed potatoes
- Chipotle-pomegranate braised shortribs
 - o Self-saucing butternut squash-egg raviolo, wilted bitter greens, chipotle-pomegranate glaze
- Sauteed Duck Breast (+ \$8 pp surcharge)
 - o Local Indiana Culver duck breast, balsamic-fig demi-glaze, cayenne candied bacon, swiss chard, gnocchi, fresh Black Mission fig
- Mushroom-stuffed beef tenderloin (+ \$10 pp surcharge)
 - o Morel, porcini, shitake, oyster mushrooms, rosemary cabernet bordelaise, parsnip puree
- Horseradish-dijon beef tenderloin (+ \$10pp surcharge)
 - o Roasted garlic mashed potatoes, roasted asparagus
- Honey-chipotle pork tenderloin
 - o Charred corn poblano relish, tamale cake, queso fresco
- Filet Oscar (+ \$10 pp surcharge)
 - o Béarnaise sauce, Alaskan king crab, roasted asparagus

Fourth Course Options (dessert):

- Raspberry dark chocolate chip sorbet (GF)
 - o baked chocolate meringues
- Strawberry basil sorbet (GF)
 - o balsamic-roasted rhubarb, tuile bowl
- Crème Brulee (GF)
 - o lavender, fresh berries

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- Chocolate-raspberry mousse parfaits (GF)
 - Ghiradelli 60% dark chocolate, raspberry coulis, fresh raspberry
- Chocolate-almond mousse parfaits (GF)
 - Ghiradelli 60% dark chocolate, almond butter, smoked almonds
- Lemon olive oil cake
 - Thyme, candied lemon, lemon glaze
- Pomegranate sorbet (GF)
 - pumpkin seed brittle, spiced meringue cup
- Tiramisu (GF)
 - Marsala zabaglione, ladyfingers, espresso
- Peach-amaretto Tiramisu (GF)
 - Toasted almonds, amaretti cookie crumbs, peach-mascarpone coulis, vanilla bean sea salt
- Coconut-citrus-quinoa Panna Cotta (GF)
 - Rum-macerated citrus, bruleed starfruit, toasted coconut
- Olive Oil Gelato & Ricotta Fritters
 - Tuscan extra-virgin olive oil, creamy ricotta donuts, lemon curd, blueberry-balsamic coulis, toasted pinenuts
- Pina Colada Sorbet (GF)
 - Grilled pineapple, toasted coconut
- Flourless chocolate cake (GF)
 - Ghiradelli 60% dark chocolate, raspberry coulis, fresh raspberry

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Sample Custom Menu Pricing

(See next page for prix fixe Italian dinner party menus/pricing)

**Pricing exclusive of staff charge, premium menu/special diet upgrade charges, extended travel charges (beyond 40 mile radius of 46307 or 25 mile radius of 63104), premium date upgrade charge (Thanksgiving, Christmas Eve/day, New Year's Eve/Day, and Valentine's Day), and gratuity that will be added to your final bill.*

6 courses	<u>\$100/person*</u>
Choose 2 hors d'oeuvres, 2 first course options, 1 second course, 1 third course, and 1 dessert	
5 courses	<u>\$90/person*</u>
Choose 2 first course options and 1 second course, 1 third course, and 1 dessert	
OR	
Choose 2 hors d'ouvres and 1 dish from each of the other 4 course groups above	
4 courses	<u>\$80/person*</u>
Choose 1 dish from 4 of the course groups above	

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Italian Dinner Party Prix Fixe Menus

Rustic Tuscany (\$90/person*)

Antipasto della casa

assorted cured meats, cheeses, crostini, and fantasia della chef

Pici cacio e pepe

Tuscany's most loved dish!

Hand-rolled thick spaghetti pasta with a simple sauce of pecorino and black pepper

Polpette

Hand-rolled meatballs of local organic grass-fed beef and pasture-raised pork with pecorino, garlic, and parsley, simmered in pomodoro sauce.

Contorni

Two-three seasonal side dishes

Cantuccini con vin santo

Crunchy twice-baked almond-orange cookies with "holy wine" (a fortified dessert wine)

Refined Tuscany (\$105/person*)

Sformatino di pecorino

pecorino cheese custard with sliced pears, lavender honey, and fennel pollen

Gnocchi di patate con zafferano e pecorino

Potato-semolina dumplings with a creamy saffron-pecorino sauce

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Cacciucco

Tuscan seafood stew

Contorni

Two-three seasonal side dishes

Crema bruciata al caffè

Espresso-infused baked custard with a crisp burnt sugar crust and dark chocolate-coated coffee beans.

Regional Italian (\$95/person*)

Ribollita (Tuscany)

Hearty peasant-style vegetable, bean, and bread stew

Risotto con funghi e tartufo bianco (Piedmont)

creamy Arborio risotto with seasonal mushrooms and white truffle

Ossobuco (Lombardy)

Veal/beef shanks braised with tomato, wine, and aromatics until fork tender, lemon-herb gremolata

Tiramisu (Veneto)

Espresso-dipped savoiardi, zabaglione custard, shaved dark chocolate

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SAMPLE Cena con Amici (“Dinner with Friends”) Menu

*No pre-set menu, chef-selected seasonal menu will be revealed at the event
\$90-100/person*, served family-style*

Antipasti della casa

Bountiful spread of assorted local and imported Italian cured meats and cheeses, crostini, and “fantasia della chef” (market-driven small bites from the chef’s imagination)

Primo: Pici cacio e pepe

Hand-rolled thick rope-shaped pasta with a simple sauce of pecorino Toscano, cracked black pepper, and toasted olive oil breadcrumbs.

Secondo: Maiale al latte

Local pork shoulder braised in milk, lemon, and Tuscan herbs until tender and succulent.

Contorni (sides):

Sicilian fennel-blood orange salad

Pancetta-wrapped asparagus with salsa verde

Creamy polenta parmigiano

Dolce: Tiramisu alla pesca

Seasonal twist on tiramisu with local summer peaches, amaretto, toasted almonds, & vanilla bean sea salt.

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