



The Wentworth

\$79 per person

Chef Wolf's menu is seasonal and written daily. The dishes & preparations may be adjusted on the day of your event. Chef Wolf will always consider any dietary restrictions & adjust preparations accordingly.

Chef's Selection of Hors d'oeuvres

(Optional - \$15/person)

First Course

FRESH ARTICHOKE SOUP

Arugula Oil, Aged Reggiano

Second Course

ROCKET SALAD

Frisée, Vermont Goats' Cheese, Raspberry Vinaigrette

Third Course

PAN-ROASTED TURBOT

Oyster & Button Mushroom Fricasée, Beurre Blanc

OR

GRILLED CREEKSTONE FARM PRIME BEEF TENDERLOIN

Vidalia Onion Beignets, Creamy Polenta, Oyster Mushrooms

Chef's Selection of Artisanal Cheeses

(Optional - \$16/person supplement)

Dessert

Chef's Seasonal Dessert

Iced tea & freshly-brewed regular & decaf coffee are included at no additional cost.



The Montagu
\$91 per person

Chef Wolf's menu is seasonal and written daily. The dishes & preparations may be adjusted on the day of your event
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Chef's Selection of Hors d'oeuvres
(Optional - \$15/person)

First Course

RICH LOBSTER SOUP with CURRY
Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil

Second Course

NORWEGIAN SALMON TARTARE
Fresh Lime, Chive, Crispy Potato, Crème Fraiche

Third Course

BUTTON MUSHROOM PUFF PASTRY TART
Reggiano, Frisée Salad, Aged Sherry Vinaigrette

Fourth Course

GRILLED COLORADO LAMB RACK CHOP
Saffron Basmati Rice, Grilled Zucchini, Cucumber Yogurt

Chef's Selection of Artisanal Cheeses
(Optional - \$16/person supplement)

Dessert

Chef's Seasonal Dessert

Iced tea and freshly-brewed regular and decaf coffee are included at no additional cost.



The Gillion

\$94 per person

Chef Wolf's menu is seasonal and written daily. The dishes & preparations may be adjusted on the day of your event. Chef Wolf will always consider any dietary restrictions & adjust preparations accordingly.

Cornmeal-Fried Oysters with Lemon Cayenne Mayonnaise
Beef Empanadas, Basil Mayo
Gougeres

First Course

CAULIFLOWER, LEEK & POTATO SOUP
Sportoletti, Extra Virgin Olive Oil

Second Course

ROMAINE, FRISÉE & UPLAND CRESS SALAD
Fresh Basil & Lime Vinaigrette

Third Course

PAN ROASTED WILD ROCKFISH
Lobster Broth, Green Onion, Cilantro & Jalapeño Aji

OR

BRAISED BEEF SHORT RIB
English Peas, Young Carrots, Roasted Cipollini Onions

Chef's Selection of Artisanal Cheeses

(Optional - \$16/person supplement)

Dessert

Chef's Seasonal Dessert

Iced tea & freshly-brewed regular & decaf coffee are included at no additional cost.



The Tradd Street

\$103 per person

Chef Wolf's menu is seasonal and written daily. The dishes & preparations may be adjusted on the day of your event
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Chef's Selection of Hors d'oeuvres

(Optional - \$15/person)

First Course

CHARLESTON SHE-CRAB SOUP
Manzanilla Sherry, Fresh Chive, Lump Crab

Second Course

WILD ROCKFISH CEVICHE
Fresh Lime, Cilantro, Shallots, Jalapeno Peppers

Third Course

SAFFRON, ROSEMARY & LEMON RISOTTO
Aged Reggiano

Fourth Course

PAN-ROASTED SEA SCALLOPS
Cauliflower Puree, Tiny Capers, Rosemary & Lemon Brown Butter

or

GRILLED CREEKSTONE FARMS PRIME BEEF TENDERLOIN
Beech & Miatake Mushrooms, Brioche Toast, Bourbon Sauce

Chef's Selection of Artisanal Cheeses

(Optional - \$16/person supplement)

Dessert

Chef's Seasonal Dessert

Iced tea & freshly-brewed regular & decaf coffee are included at no additional cost.



The Pinckney
\$112 per person

Chef Wolf's menu is seasonal and written daily. The dishes & preparations may be adjusted on the day of your event
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Foie Gras & Pork Ballantine
Fresh Artichoke Soup with Aged Reggiano
Gougeres

First Course

ANDOUILLE SAUSAGE CREOLE SOUP
Grilled Shrimp & Tabasco-Scented Rice

Second Course

LUMP CRABCAKE
Napa Cabbage "Slaw", Heirloom Tomato Vinaigrette

Third Course

BABY SPINACH SALAD
Stilton, Crispy Lardons, Shallot & Red Wine Vinaigrette

Fourth Course

PAN-ROASTED HUDSON VALLEY MAGRET OF DUCK
Barolo Risotto, Gamebird Reduction

Chef's Selection of Artisanal Cheeses
(Optional - \$16/person supplement)

Dessert

Chef's Seasonal Dessert

Iced tea and freshly-brewed regular and decaf coffee are included at no additional cost.