

DINNER - PRIVATE DINING



First Course (choose two)

Soup of the Day

Boujee Caesar Salad- Romaine Lettuce, Radish, Chives, Avocado, Caesar Dressing **V**

Farm Salad- Cherry Tomatoes, Feta Cheese, Red Onion, Cucumber, Extra Virgin Olive Oil, and Lemon **V**

Wild Rocket Salad- Arugula, Beets, Cara Cara, Fennel, Sliced Almonds, Blood Orange & Avocado Oil Dressing **VE**

Don't Kale My Vibe- Baby Kale, Green Lentils, Pumpkin Seeds, Brussel Sprouts, Balsamic Dressing **V**

Second Course (choose one)

Roasted Corn Risotto Cake- Peas, Parmesan, Saffron Aioli, Pea Shoots **V**

Lump Crab Cakes Cucumber Relish, Grape Tomato, Roasted Red Pepper Aioli

Bacon Wrapped Prawns- Balsamic Reduction, Pea Shoots

Ahi Tuna Poke- Taro Chips, Sesame Seed Dressing (+ \$2)

Main Course (choose three)

Spaghetti Meatballs Wagyu Beef, Diced Roma Tomatoes, Marinara, Basil, Parmesan

Grilled Chicken Penne- Sun Dried Tomatoes, Red Onions, Capers, Mushrooms, Mustard Cream

Seafood Linguine- Bay Scallops, Prawns, Salmon, Peas, Bell Peppers, Marinara Sauce

Gorgonzola Gnocchi- Arugula, Fennel, Pumpkin Seeds, Truffle Oil **V**

Veggie Pasta- Gluten Free Penne, Japanese Eggplant, Zucchini, Cauliflower, Brussel Sprouts, Extra Virgin Olive Oil, Parsley, Garlic **VE**

Grilled Scottish Salmon- Roasted Potatoes, Sautéed Broccolini, Cherry Tomato, Arugula, Chef's Tapenade

Seared Sea Diver Scallops- Asparagus Risotto, Shallots, Garlic, Ricotta Cheese (+\$4)

Wild Alaskan Halibut- Cauliflower Puree, Seasonal Veggies, Saffron Cream (+\$7)

Roasted Chicken Breast- Stuffed Prosciutto, Sun Dried Tomatoes and Mushroom, Brown Rice Pilaf, Seasonal Veggies, Pan Juice

Pork Tenderloin- Sweet Potato Fries, Leek-Pear Salad, Dates, Port Wine Sauce

Soy Marinated Skirt Steak- Roasted Brussel Sprouts, Truffle Fries, Chimichurri

Black Angus Petite Filet Mignon Gorgonzola-Chive Mashed Potatoes, Grilled Asparagus, Red Wine Demi-Glace (+\$7)

Grilled Rack of Lamb- Heirloom Potatoes, French Greens Beans, Pomegranate Demi-Glace (+\$9)

Dessert Course (choose two)

Chocolate Mousse Cake Espresso Crème, Marbled Chocolate Quill

Mascarpone Cheese Cake Amarena Cherries, Vanilla Crème

Gelato- Vanilla and Chocolate

Sorbet- Blackberry and Lemon

Trio French Beignets- Vanilla Gelato

Flourless Chocolate Cake- Whipped Cream

Visit us @ www.westparkfarmandsea.com



DINNER - PRIVATE DINING



Pricing: Three Course \$40 per guest
 Four Course \$46 per guest

Special Requests and Substitutions

We are happy to accommodate any dietary restrictions and will customize items when necessary. Menu Choices are listed to enable you to customize a particular menu for your event. A server will take each guest's order during the event based upon the selections made hence pre orders are not necessary. All menu items are subject to change due to seasonal availability and quality.

Visit us @ www.westparkfarmandsea.com

