



Italian Dinner in the Kitchen

\$135 per person/\$1080 for a table
of eight

Wines paired with each course

First Course

Scampi Bagna Cauda

A 'Hot Bath' of shrimp, garlic, rosemary, chile, parsley and lemon

Second course

Organic Beet Salad

Red and Yellow Beets, Shaved Fennel, Ricotta, Orange Supremes, Basil, Aged Balsamic

Third course

Wild Mushroom Ravioli

Beech mushrooms, Truffle Broth, Parmigiano Reggiano

Fourth course

Lasagne Cacciatore

Braised Short Rib, Dandelion Greens, Roasted Peppers, Smoked Provolone

Fifth course

Spring Tiramisu

Green tea zabaglione, Lemon Mascarpone, Honey Whipped Cream

Drinks

Tea
Covenant Coffee
Water or Mineral Water

DINNER EN BLANC

\$135 per person/\$1080 for a
table of eight

Wine pairing for each course

Dinner en Blanc is a famous culinary pastime. Guests are encouraged to wear all white attire. All wines and courses will be white. Red wine will be available.



First Course

Soup

Truffled Cauliflower and Parmesan Soup

Second Course

Spring Salad

White Asparagus, Radish, Leeks, Endive, Pear, Feta, White Balsamic

Third Course

Chardonnay Poached Scallop

Celery Root Puree, Horseradish,

Fourth Course

Sea Bass Au Lait

Cauliflower, Soubise, Parsnip

Fifth Course

White Peach Panna Cotta

Coconut Meringue, Coconut Anglaise

Drinks

Tea

Covenant Coffee

Water or Mineral Water



A NIGHT IN SPAIN

\$135 per person/\$1080 for a
table of eight

Wines paired with each course

FIRST COURSE

Tapas Plate

Stuffed Piquillo/ Anchovy Toast

SECOND COURSE

Croquettes De Jamon

Ham Croquettes with Romesco Sauce

THIRD COURSE

Octopus & Calamari or Gambas Al Ajillo

Sautéed Octopus with papas Bravas and
piquillo aioli or Spanish Garlic Shrimp

FOURTH COURSE

Paella

Cast Iron Spanish Rice with Sausage, Shrimp,
Mussels and Chicken

FIFTH COURSE

Torta de Queso

Goat Cheese Cheesecake with Churro Crust

DRINKS

Covenant Coffee

Mineral water

Water

Tea