

YALETOWN

APPETIZER

CRAB AND SHRIMP CAKE

house made aioli, seasonal slaw

2ND APPETIZER

ROASTED VEGETABLE AND GOAT CHEESE TARTE

fresh herbs, mixed greens



MAIN COURSE

choice of:

SEARED SABLEFISH

piquillo pepper vinaigrette, seasonal vegetables, new potatoes

BEEF FILET

black peppercorn, thyme, red wine jus, seasonal vegetables, new potatoes

DESSERT

FONDANT AU CHOCOLAT

rich chocolate mousse, palmier cookie



\$79 PER PERSON

This menu is for large parties of 25 to 80 people. | 20% gratuity and taxes will be added to the bill. | We ask that you confirm the number of people in your party one day prior to your reservation, as the confirmed number of people is the minimum number you will be billed for. | A deposit payable by credit card is required upon booking. |

Separate bills are not available for groups larger than 6. | Subject to change without notice.