



## **Eclectic Elegance Dinner Menus**

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### **Appetizers- Passed or Plated**

*-Prosciutto and Asparagus Crepe with Lime Cream*

*-Mini Beef Wellington with Mushroom Duxelle, Boursin Cheese and Demi*

*-Cranberry Chicken Slider on Gougere*

*-Crabcakes with Roasted Red Pepper Remoulade*

*-Sundried Tomato Dip with Fresh Mozzarella and Garlic Tri Points*

*-Burrata Toast- Eggplant Tapenade, blistered tomatoes, creamy burrata, balsamic glaze*

*-Chicago Style Bruschetta- Spiced rub seared steak, provolone, house made giardiniera*

*-Spice Rubbed Steak and potato bites with Bearnaise Sauce*

*-Corn Fritter with Cilantro Chimichurri*

*-Oysters with preserved lemon, cucumber, and seaweed*

*-Romesco Bruschetta- Seared Spice rub steak, parsley salad, parmesan and romesco*

*-Gorgonzola cream Bruschetta, seared steak, micro green salad, charred onion*

*-Winter Bruschetta- Roasted acorn squash with ginger, chipotle candied walnut, gorgonzola, and fried sage*

*-Ricotta Chorizo Toast with Pickled Onions*

*-Ravioli di Capesante- Herb coulis, tomato, prosciutto*

*-Fish and Chip-Lightly fried white anchovy with gaufrette potato and remoulade*

*-Pig in a Blanket- Pancetta, corn waffle, aged cheddar, and tomato preserve*

*-Wild Risotto Cakes-Risotto, wild mushroom, truffle oil, and parmesan*

*-Chicken Lollipop, Pickle Onion, Cucumber with Honey Gochujang Sauce (Korean Chili Sauce)*

## **Salad and Starters**

- Burrata with Winter Squash and Herb Oil
- Roasted Beet Salad with whipped crecenza cheese, arugula, fried shallot, and balsamic reduction
- Port Poached Pear Salad- field greens, Roquefort Blue, candied walnut, and red wine honey vinaigrette
- Butter Lettuce, applewood bacon, oven tomatoes, radishes, creamy parmesan chive dressing
- Layered Caesar- romaine, cauliflower, bagna cruda, creamy Caesar dressing
- Potato leek soup with truffle oil fried shallots
- Asian Chopped Salad, Cashews, Carrots, Cabbage Trio, Peppers, Green Onion with Crunchy Noodles and Ginger Soy Vinaigrette
- Soup d' jour (please inquire within for today's selection)

## **Pasta**

- Short rib Lasagna, short rib, ricotta, Marinara, Bechamel
- Orecchiette with pork sausage, roasted fennel, chard, parmesan brodo
- Lamb ragu pasta with pappardelle
- Lobster Tagliatelle with sherry lobster cream sauce
- Fettuccini, roasted chicken, roasted garlic cream, mushroom
- Cappellini, prosciutto, sweet pea, and ground veal
- Wild Mushroom Risotto with cream and pecorino

## **From the Land**

- Grilled Ribeye with EE's signature trinity rub and herb compote butter, olive oil and herb hassleback potato, roasted carrots
- Pork Maiale al Latte (milk braised pork), celery root, potatoes, leeks, sage
- Grilled spice rubbed hanger steak with potato cake and braised green beans, mustard vinaigrette
- Milanese napolitana, top round filets, tangy Tomato Sauces, Ham, Fresh Mozzarella, Angel Hair Pasta
- Duck two ways with juniper demi, maple sweet potato croquette, spinach, and turnips
- Roasted lemon herb chicken, with Pan Jus, garlic mashers and butter leeks
- Steak and Frites au Poivre Sauce (brandy cream sauce)
- Red wine braised short rib with buttery mashed, garlic butter green beans
- Ossobuco Ala Milanese on a bed of creamy polenta

## **From the Sea**

- Poached cod with onion cream, pickled root vegetables mustard baby potatoes*
- Pan seared salmon cherry tomato burre blanc sauce, olive oil poached potato, asparagus*
- Shrimp and grits roasted tomato and sausage, and cheesy grits*
- Halibut with pancetta, pancetta and shallot butter sauce, root vegetable puree, frisee pistachio lemon salad*
- Seabass in a creamy saffron Vermouth sauce, crispy wild mushrooms and with and parmesan risotto*

## **Something Sweet**

- Apple Fritter- Granny Smith, Apple Cider, Brown Sugar, Cinnamon, and Vanilla Bean Ice Cream*
- Berry Crumble- blueberries, raspberry, oatmeal crumble*
- Blackberry Cobbler- Sweet and tart blackberries with a flakey sweet biscuit*
- Strawberry Shortcake Trifles- Sweet pound cake, fresh strawberries, heavy whip layered in a jar*
- EE's signature chocolate chip cookies with vanilla gelato*
- Chocolate pot de' creme*
- Chocolate brownies with vanilla gelato*

## **Specialty Drink Menu**

*\*You provide the Alcohol, and We Will Do the Rest*

- **French 76** – *Vodka, Lemon Juice, Simple Syrup, Champagne,*
- **Aviation**- *Gin, Maraschino Liqueur, crème de' violet, lemon juice, Lavender sprig*
- **Buttered Rum** – *Spiced Rum, whipped crème, cinnamon, clove, whipped crème, and nutmeg garnish*
- **Sweater Weather** – *Repasado Tequila, Frangelico, Pear simple syrup, Angostura bitters, Garnished with a Pear slice*
- **Mulled Wine** – *Red wine, black pepper, Anise, Cinnamon, Apples, clove, Orange Juice, Apple Jack, Sugar,*
- **Frozen Storm** – *Aged Scotch, Brut Champagne, ginger, pink pepper corn infused Pear Juice*
- **Cucumber Cooler**- *Cucumber Juice, Vodka, Fresh Lime, Sweet and Sour, Club Soda*
- Rose Spritzer**- *Rose, Ice, Orange, Club Soda, Prosecco*
- Notorious Pink**- *Vodka, Rose Syrup, Local Citrus*
- French 75**- *Gin, Simple Syrup, Lemon Juice, Champagne*
- Singapore Sling**- *Gin, Orange Juice, Lime Juice, Grenadine, Club Soda*