

APRIL MENU

MAIN LEVEL

Appetizers

Edamame Corn Quesadilla with Pico De Gallo V

Squash Blossoms Tempura Battered with Ricotta Cheese V

Hot Bar

Berkshire Pork Loin Cajun Roasted with Mango Basil Chutney GF

Southern Collard Greens GF

Roasted Sweet Potatoes V

Mezze Table

Charcuterie Board Prosciutto, Dry Cured Salami, Sopressata, Marinated Olives and Cornichons with Grain Mustard GF, V

International Cheeses Karst Cave-aged Cheese, Tillamook Sharp Cheddar, Fresh Berries & Dried Fruits n Nuts, and Lavash GF, V

Featured Antipasto Grilled Zucchini & Squash, Marinated Artichokes, Fresh Mozzarella, Basil Infused Virgin Olive Oil, Balsamic Vinaigrette and Parmigianino Reggiano GF, V

Desserts

Baba Limoncello

Tiramisu

ROOFTOP LEVEL

Appetizers

Vegetable Crudite Asparagus Spears, Rainbow Baby Carrots, Celery, Bell Peppers, Broccoli, Seasonal Squash, Cherry Tomatoes with Roasted Red Pepper Hummus GF, V

Coconut Lobster Skewer with a Blood Orange Sauce

Fried Green Tomatoes with Pickled Vidalia Onions and Bacon Aioli

