

LINCOLN

Winter 2018 Private Events

MENU I

First Course

(please pick 2 options for your group)

Broccoli & Cheddar Soup *burnt broccoli, herb gremolata*

Bacon & Apple Fritter *rosemary mornay, maple brittle*

Apple Pie Brussels Sprouts *apple mostarda, cinnamon raisin vinaigrette*

Winter Garden Salad *raw & salt baked root vegetables, sherry, kale, pecorino, whipped ricotta, crunchy croutons*

Main Course

(please pick 3 options for your group)

Grilled Salmon *roasted winter veggies, smoked caraway crème fraiche, horseradish vinaigrette, dill oil*

Mushroom Risotto *dashi broth, scallions, ginger, seaweed*

Roasted Amish Chicken *confit garlic, bacon lardon, herb gremolata*

Braised Beef Short Rib Shepherds Pie *cheddar potato, baby carrots, cipollini, natural jus*
(add \$5 per person to include this as an option)

Dessert

(please pick 2 options for your group)

Sticky Toffee Pudding Cake *aerated eggnog, nutmeg, brandy*

Fruit & Sorbet *seasonal fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

\$59 per person

**does not include tax, gratuity or beverages*

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MENU II

First Course

(please pick 3 options for your group)

Broccoli & Cheddar Soup *burnt broccoli, herb gremolata*

Tuna Tartare *meyer lemon, apple celery, cider foam, dill olive oil*

Chicory & Citrus Salad *beets, sumac, smoked crème fraiche, maple brittle*

Grilled Broccoli Caesar Salad *pickled meyer lemon, roasted garlic dressing,
parmesan cheese tuile, crouton*

Main Course

(please pick 3 options for your group)

Sweet Potato Risotto *smoked gouda, sherry gastique, winter greens, maple brittle*

Roasted Amish Chicken *confit garlic, bacon lardon, herb gremolata*

Braised Beef Short Rib Shepherds Pie *cheddar potato, baby carrots, cipollini, natural jus*

Grilled Salmon *roasted winter veggies, smoked caraway crème fraiche, horseradish vinaigrette, dill oil*

Roasted Cod *celery root chowder, white wine, bacon gremolata*

Dessert

(please pick 3 options for your group)

Fruit & Sorbet *seasonal fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble
lemon thyme oat topping, maple brown sugar gelato*

Sticky Toffee Pudding Cake *aerated eggnog, nutmeg, brandy*

Peanut & Jelly *grilled brioche, riesling poached grapes, peanut powder, grape sorbet*

\$69 per person

**does not include tax, gratuity or beverages*

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MENU III

First Course

(please pick 3 options for your group)

Winter Gnocchi *prosciutto, kale pesto, ricotta, blood orange gastrique*

Grilled Broccoli Caesar Salad *pickled meyer lemon, roasted garlic dressing, parmesan cheese tuile, crouton*

Beef Tataki *cannellini bean hummus, roasted red pepper, confit garlic, root vegetable chips*

Pork Rillettes *pickled vegetables, whole grain mustard, grilled sourdough*

LINCOLN Kale Salad *toasted pine nuts, dehydrated cranberry, dried currants, shaved parmesan, lemon dressing*

Main Course

(please pick 3 options for your group)

Pan Seared Tuna *braised leek, pickled celery, roasted sunchoke*

Pan Seared Scallop *salt baked root vegetables, beurre rouge*

French Onion NY Strip *caramelized onion puree, charred cipollini, potato fondant, cognac demi*

Vegetarian Bolognese *turnip noodles, roasted tomatoes, red wine, carrots, shallots, herb ricotta*

Dessert

(please pick 3 options for your group)

Yuzu Meringue Tart *yuzu curd, vanilla caramel sauce*

Fruit & Sorbet *seasonal fruit, lemon basil sorbet*

Fudge Cake *passion fruit, mocha milk chocolate custard, coco nib crumble*

Sweet Potato Montblanc *marcona, almond praline, crispy sweet potato*

\$79 per person

**does not include tax, gratuity or beverages*