



Our Inspirational Wedding Menus are designed by our chef to provide a truly unique and unforgettable experience on your wedding day. Assisted by our culinary artists and amazing banquet team, we are able to offer you the most up to date menu ideas, along with a full range of beverage options.

The wedding package includes your choice of a plated entree selection and the following:

- ❖ A One-Hour **Hors d' oeuvres** Reception with Five **Passed** Hors d' oeuvres per person
- ❖ Four Hour **Premium Bar**
- ❖ House Selection of Red and White **Wines** During Dinner
- ❖ **Champagne** or Sparkling Wine Toast for Each of your Guests
  
- ❖ **Four Course** Dinner to include:  
*(3 Course Menu Also Available)*
- ❖ **Appetizer** Course
- ❖ **Soup** or **Salad** Course
- ❖ **Entrée** Course
- ❖ **Wedding Cake** from Take the Cake or Plated Dessert
  
- ❖ Exclusive use of the **Art Hall** and **Ballroom** Level
- ❖ Floor Length **Linen** and Napkins
- ❖ 3 Votive **Candles** for Cocktail Hour and Dinner Tables
- ❖ Options for **Contemporary** Wedding Setups
- ❖ **Optional Lounge** Furniture Available
- ❖ Complimentary **Bridal Suite** on Your Wedding Night with Changing Room
- ❖ Complimentary Upgrade for Parents to **View Room** at Group Rate
- ❖ **Preferred** Guest Room **Rates**
- ❖ Availability of **Personalized Menu Cards** at Each Place Setting Complimentary



***-Ceremony-***

We would be honored to host your ceremony at The Blackstone. Microphone(s) are available for an additional fee. The Blackstone Hotel is also conveniently located across from Grant Park, Chicago's Front Yard.

Please feel free to speak with our wedding planners for further ceremony location details.

***-Rehearsals –***

We will accommodate rehearsals if you decide to have your ceremony here on a space available basis. Your wedding planner will confirm the room and time no sooner than four weeks prior to the wedding date.

***-Menus-***

Customized menus can be designed to your special day and to your desires.

Four or three course menus are available.

Should you decide to offer more than one entrée choice to your guests ahead of time, the highest priced entrée will be charged.

We do offer Kosher Catering.

Children's Menus are 35 per child and includes beverage service and cake.

We will offer all of our brides the opportunity to experience our Chef's unique food, four (4) to six (6) weeks prior to your wedding. Menu tastings are complimentary for you, your fiancé, and two (2) other guests.

All pricing is subject to appropriate Sales Tax and 22% Service Charge.

***-Audiovisual-***

Additional Audio, Visual, and Lighting Options are available through Swank Audiovisual. The contact is: Ramon Dros, 312-542-3626.

***-Vendors-***

We can offer you our preferred vendor list for floral, music, wedding consultants etc... or you may work with anyone of your choice.

Vendor Meals are 32 per person and includes beverage service and a deli menu option.

***-Valet Parking and Coat Check –***

Valet parking is \$21.00 for event parking and \$47.00 overnight. Coat check services are available for your event for an additional 150.00 fee.

***-Courtesy Hold, Contract and Deposit-***

It will be our pleasure to place a courtesy hold on your wedding date for a maximum of one week (7) days.

If you decide to book your wedding with us, the contract will be due seven (7) days from when the contract was sent to you.

An initial non-refundable deposit of 3,500.00 is required with the signed contract in the form of a check, cash or credit card.



## **Included Bar**

### ***-Four Hour Premium Bar-***

Absolut Vodka, Tanqueray Gin, Jose Cuervo Tequila, Bacardi Silver Rum,  
Captain Morgan's Spiced Rum, Dewar's Scotch, Makers Mark Bourbon, Canadian Club Whiskey  
House Premium White and Red Wines  
Imported and Domestic Beers  
Mineral Water, Assorted Sodas, and Fresh Fruit Juice

### ***-Dinner Wines -***

House Premium Selection of White and Red Wines

### ***-Champagne -***

House Premium Selection of Champagne

## **Additional Bar Options**

### ***-Specialty Cocktails-***

(Butler Passed or Station)

10 per drink

### ***-Platinum Bar-***

Ketel One, Bombay Sapphire Gin, Patron Silver Tequila, Appleton Estate Rum, Meyer's Dark Rum,  
Johnny Walker Black Label Scotch, Knob Creek Bourbon, Crown Royal Special Reserve  
House Premium White and Red Wines  
Imported and Domestic Beers, Micro Brew Selections  
Mineral Water, Assorted Sodas, and Fresh Fruit Juice  
12 upgrade per guest

### ***-Sangria Station-***

White and Red Sangria

Assorted Sliced Fruit

10 per drink

### ***-Martini Station-***

Pomme, Orange, Citron, French, Chocolate, Vanilla, and Pomegranate

*Ice Sculptures Available-Prices Vary*

10 per drink

### ***-Cordials-***

Bailey's Irish Cream, Kailua, Frangelico, Amaretto, Drambuie

10 per drink



## Hors d' Oeuvres

*Choose up to five of the following hors d'oeuvres to be butler-passed during your cocktail reception*

*Each Additional Hors D'oeuvre- \$5.00 per person*

### **-Cold Selections-**

Roasted Marinated Vegetables on Pine Nut-Raisin Toast, Goat Cheese Mousse

Poached Jumbo Shrimp, Tomato-Herb Emulsion or Traditional Cocktail Sauce

American Kobe Beef Tartare, Brioche, Horseradish

Pepper Seared Tuna, Sesame Rice Crisp, Wasabi

Thai Rice Paper Rolls with Shrimp, Cabbage & Basil, Chili-Lime Glaze

Jalapeño Crab Rillettes, Yellow Pepper Cream

Fluke Ceviche, Basil Emulsion, Coconut

Marinated Canteloupe Wrapped in Serrano Ham

Hamachi Tartare, Crispy Shallot, Wasabi

Avocado-Melon Shooter, Tapioca Pearls

White Gazpacho Shooter, Grapes, Lobster & Pumpnickel

Deviled Quail Eggs, Asparagus-Sorrel Puree, Caviar

### **-Hot Selections-**

Serrano Ham Croquettes, Romesco Sauce

Cider Glazed Pork Belly on Toasted Brioche, Green-Apple Truffle Slaw

Shrimp Flatbread, Chorizo, Roasted Tomato Escabeche

Diver Scallop Brochette, Parsley Emulsion

Butternut Squash Bisque, Sage Marshmallow, Candied Pecan Dust

Braised Short Rib, Grilled Focaccia, Sheep's Cheese Mousse

Tempura Baby Asparagus, Smoked Cauliflower Puree, Lobster Foam

Baby Lamb Chops, Pickled Guindilla Chile Aioli

Mini Twice Baked Potatoes, Bacon & Chive

Smoked Shrimp Brochette, Citrus Emulsion, Caramelized Pineapple

Shellfish Croquettes, Tarragon Puree

Grilled Escargot Brochette, Roasted Garlic Flan



***Samples of our Inspired Four Course Menu Selections***

*Three Course Menus Also Available for 10 less per person*

***-Blackstone I-***

***Chicken***

Parsnip Soup, Roasted Chestnut, Bacon, Brown Butter & Cinnamon  
Artisanal Baked Breads, Whipped Butter & Sea Salt  
Blackstone Caesar: Baby Romaine Hearts, Smoked Red Onion, Lemon & Parmesan  
Free Range Chicken Breast, Braised Lettuce, Roasted Fingerlings, Truffle  
Wedding Cake or Plated Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Teas  
165

***-Blackstone II-***

***Fish***

Jumbo Lump Crab, Grilled Asparagus, Tarragon-Buttermilk Vinaigrette  
Artisanal Baked Breads, Whipped Butter & Sea Salt  
Chef's Select Lettuces, Caramelized Pear, Candied Walnut, Sherry Vinaigrette  
Wild Striped Bass, Braised Fennel, Fingerlings, Saffron-Tomato Emulsion  
Wedding Cake or Plated Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Teas  
170

***-Blackstone III-***

***Meat***

Chilled Spring Pea Puree, Compressed Egg, Chive & Crawfish  
Artisanal Baked Breads, Whipped Butter & Sea Salt  
Grilled Baby Artichokes, Shaved Parmesan, Arugula Pesto  
Beer Braised Short Ribs, Creamy Polenta, Molasses Glaze  
Wedding Cake or Plated Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Teas  
175

***-Blackstone IV-***

***Specialty***

Homemade Pappardelle, Oxtail Ragout, Crushed Hazelnut & Smoked Sheep's Cheese  
Artisanal Baked Breads, Whipped Butter & Sea Salt  
Maitake Mushroom & Charred Scallion Salad, Black Truffle Vinaigrette  
Cinnamon Smoked Lamb Loin, Chickpea Risotto, Confit Baby Artichokes  
Wedding Cake or Plated Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Teas  
185

PLEASE NOTE THAT DUE TO OUR CULINARY TEAM'S DIRECTION TO USE THE HIGHEST QUALITY OF SEASONAL & SUSTAINABLE INGREDIENTS  
MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. SEASONAL MENUS MAY BE CREATED BY OUR CULINARY  
TEAM UPON REQUEST. PRICES DO NOT INCLUDE THE STANDARD SALES TAX OR 22% SERVICE CHARGE.



**-Blackstone V-**

**Choice of Entrée Tableside**

American Kobe Beef Tartare, Brioche Toast, Egg Vinaigrette

Artisanal Baked Breads, Whipped Butter & Sea Salt

Hearts of Palm Salad, Grapefruit, Granny Smith Apple & Ginger

Petite Ribeye, Roasted Seasonal Mushrooms, Parsnip Puree

-or-

Crispy Black Bass, Escargot and Lentil Ragout, Veal Jus

Wedding Cake or Plated Dessert

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Teas

200

**Alternative Menu Options**

*Similar entrees may be substituted into Blackstone I, II, III at no charge*

*\*Specialty dishes may be chosen with an additional fee*

*There is no charge for any substitutions in Blackstone IV or V*

**-Cold Appetizers-**

Grilled Artichoke Tartine, Arugula, Parmesan

Jumbo Lump Crab, Grilled Asparagus, Tarragon-Buttermilk Vinaigrette

Lemongrass Poached Hawaiian Blue Prawn, Avocado Espuma, Endive-Apple Marmalade

\*Baby Yellowtail Carpaccio, Shaved Fennel, Basil Puree & Roasted Cashew (4)

\*American Kobe Beef Tartare, Brioche Toast, Egg Vinaigrette (4)

**-Hot Appetizers-**

Homemade Pappardelle, Oxtail Ragout, Crushed Hazelnut & Smoked Sheep's Cheese

Morel Mushroom Rice, Green Asparagus & Lemon

Grilled Asparagus, Coddled Egg, Bacon & Truffle

\*Lobster Risotto, English Peas, Pine Nuts & Lobster Emulsion (4)

\*Seared Foie Gras, Smoked Banana-Cocoa Nib Jam, Brioche French Toast (4)

\*Scallop & Rock Shrimp Dumplings, Dashi, Sesame & Green Onion (4)

**-Soups-**

Tom Kha Chicken Soup, Coconut, Kaffir Lime Oil

Roasted Tomato, Triple Garlic & Brie Crostini, Basil

Parsnip Soup, Roasted Chestnut, Bacon, Brown Butter & Cinnamon

Cream of Mushroom, Crème Fraîche, Brioche Crouton, Black Truffle

Chilled Spring Pea Puree, Compressed Egg, Chive & Crawfish

\*Lobster Bisque, Truffle Froth (4)

\*Duck Consommé, Dumplings, Black Olive Oil (4)



**-Salads-**

Chef's Select Lettuces, Caramelized Pear, Candied Walnut, Sherry Vinaigrette  
Blackstone Caesar: Baby Romaine Hearts, Smoked Red Onion, Lemon & Parmesan  
Jicama & Golden Beets, Mint & Yogurt Emulsion  
Grilled Baby Artichokes, Shaved Parmesan, Arugula Pesto  
\*Hearts of Palm, Grapefruit, Granny Smith Apple & Ginger  
\*Maitake Mushroom & Charred Scallions, Black Truffle Vinaigrette (4)

**- Chicken -**

Free Range Chicken Breast, Braised Lettuce, Roasted Fingerlings, Truffle  
Moroccan Chicken, Sunflower Raisin Cous Cous, Baby Carrots  
Honey Smoked Chicken, Chestnuts Stuffing, Sunchoke Puree

**-Fish & Seafood-**

Wild Striped Bass, Braised Fennel, Fingerlings, Saffron-Tomato Emulsion  
Caramel Poached Salmon, Wilted Frisee, Black Olive  
Pan Roasted Barramundi, Celery Root Puree, Smoked Pine Nuts & Basil  
Crispy Black Bass, Escargot and Lentil Ragout, Veal Jus  
Seared Maine Diver Scallops, Caramelized Salsify, Citrus Sabayon

**-Meat-**

Beer Braised Short Ribs, Creamy Polenta, Swiss Chard, Molasses Glaze  
Petite Ribeye, Roasted Seasonal Mushrooms, Parsnip Puree  
Fennel Rubbed Pork Tenderloin, Pancetta & Cabbage, Cider Reduction  
Muscovy Duck Breast, Fried Tuscan Kale, Madeira Braised Pears  
\*Tenderloin of Beef, Smoked Yukon Mash, Haricot Vert, Red Wine Jus (4)  
\*Cinnamon Smoked Lamb Loin, Panisse, Confit Baby Artichokes (4)  
\*Pancetta Wrapped Veal Tenderloin, Dried Cherry Bread Pudding, Goat Cheese Espuma (4)

**-Vegetarian-**

Crispy Marinated Tofu, Stick Rice, Edamame Puree & Smoked Honey  
Wild Mushroom & Goat Cheese Strudel, Red Pepper Cream  
Yukon Potato Gnocchi, Black Trumpet Mushrooms, Butternut Squash & Pecorino  
Parmesan Risotto "Croquette", Green Asparagus, Truffle

**-Plated Dessert Selections (Instead of Wedding Cake)-**

Apple Tart Tatin, Rosemary-Olive Oil Ice Cream  
Chocolate Hazelnut Mousse, Raspberry, Hazelnut Tuille  
Pineapple Upside-Down Cake, Ricotta Sorbet  
Orange Scented Crema Catalana, Cinnamon Shortbread  
Pistachio Cake, Dark Chocolate Ganache, Blood Orange Marmalade

PLEASE NOTE THAT DUE TO OUR CULINARY TEAM'S DIRECTION TO USE THE HIGHEST QUALITY OF SEASONAL & SUSTAINABLE INGREDIENTS  
MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. SEASONAL MENUS MAY BE CREATED BY OUR CULINARY  
TEAM UPON REQUEST. PRICES DO NOT INCLUDE THE STANDARD SALES TAX OR 22% SERVICE CHARGE.



**-Late Night Snacks-***(Min 30 orders)*

\*Angus Burger Sliders, Red Wine Onion Jam, La Peral Cheese (3.50)

\*Grilled Gruyere Mini Sandwiches, Tomato Compote (2.50)

\*Crispy Fries, Smoked Paprika Aioli (6.50—enough for 3 ppl)

*Additional Late Night Snacks Available*

**Additional Reception Options**

**Display Tables**

*Prices are per guest, based on a one-hour reception*

**-Cheese & Charcuterie-**

Chef's Selection of Domestic and Imported Cheese, Serrano Ham & Variety of Salami, Baguette, Rosemary-Black Pepper Crackers, Sweet & Spicy Mixed Nuts, Dried Fruits, Pickled Vegetables & Whole Grain Mustard

15

**-Light & Healthy-**

Selection of Vegetable Crudités, Parmesan-Buttermilk Vinaigrette, Cucumber-Dill Yogurt Tabouleh Salad, Cucumber, Tomato, Lemon & mint Roasted Garlic Hummus & Pita Chips

15

**-Seafood Station-**

*Selections per station*

Belón Oyster Shooter, Cucumber "Milk", Smoked Trout Roe Poached Jumbo Shrimp, Tomato-Herb Emulsion or Traditional Cocktail Sauce Jumbo Lump Crabcake, Lemon Aioli Pastrami-Cured Salmon, Shaved Fennel, Dill Crème Fraîche, Pumpernickel Two Selections: 14, Three Selections: 21

**Sushi Station**

Assorted Sushi Maki and Sashimi California Roll, Eel & Cucumber, Smoked Salmon & Cream Cheese (Philly Roll), Spicy Tuna, Yellowtail & Scallion, Veggie Roll

18 per person

**Chef Stations**

*Prices are per guest, based on a one-hour reception*

Chef Attendant: 150 per Chef

**-Paella Station-**

Saffron Infused Rice with guest's choice of Chorizo, Rock Shrimp, Chicken, Black Olive, Roasted Tomato, Clams, Mussels, Calamari

15

PLEASE NOTE THAT DUE TO OUR CULINARY TEAM'S DIRECTION TO USE THE HIGHEST QUALITY OF SEASONAL & SUSTAINABLE INGREDIENTS MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. SEASONAL MENUS MAY BE CREATED BY OUR CULINARY TEAM UPON REQUEST. PRICES DO NOT INCLUDE THE STANDARD SALES TAX OR 22% SERVICE CHARGE.



**-Rice & Grains Station-**

*Two selections per station*

Creamy Risotto with Butternut Squash, Pine Nuts, English Peas, Parmesan & Dried Cherries  
Creamy Risotto with Lobster, Fava Beans, Pine Nuts, Truffle & Pecorino  
Wild Barley Pilaf, Granny Smith Apple, Rosemary & Extra Virgin Olive Oil  
15

**-Carving Station-**

*Each station is served with an assortment of artisanal breads*

Szechuan Peppercorn Glazed Ham 12  
Smoked Turkey Breast, Orange Cranberry Compote 13  
Slow Roasted Lamb Shoulder, Tzatziki 13  
Chili Rubbed Seared Tuna, Grilled Pineapple-Piquillo Escabeche 16  
Herb Crusted Rack of Lamb, Dijon-Espelette Aioli 17  
Slow Cooked Petite Prime Rib, Peppercorn Jus 17  
Smoke Roasted Beef Tenderloin, Huckleberry Jus 19

**-Pasta Station-**

*Two selections per station*

Cavatelli Pasta, English Peas, & Parmesan  
Butternut Squash Dumplings, Lamb Ragout, Mushroom Escabeche, Truffle  
Goat Cheese Ravioli, Tomato-Basil Sauce  
Handmade Tagliatelle, Duck confit, Seasonal Mushrooms, Sage Cream  
15

**-Diver Scallop Station-**

Pan Seared, Cauliflower Puree, Ice Wine Vinaigrette  
Ceviche, Shaved Radish, Lemon & Olive Oil  
18

**-Crêpe Station-**

Rum Spiked Bananas, Crème Anglaise  
Orange & Mascarpone, Chocolate-Hazelnut Puree  
14

**-Sweet Table-**

Assorted Mini Pastries  
Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Teas  
14



And also introducing....

Three remarkable Inspirational Wedding Menus designed by our chef to reflect the **best of cuisines from around the world.**

The package includes your choice of the following:

- ❖ A one-hour **hors d' oeuvres** reception with **10 passed** hors d' oeuvres
- ❖ **Four Hour** Premium Bar
- ❖ **Red and White** Wines Paired by our Chief Sommelier to compliment each course
- ❖ **Champagne** or Sparkling Wine Toast for each of your guests
- ❖ **Tapas Menu:** Family Style of all Selections
- ❖ **Spanish or Italian Menus:** One Option from Each Course
- ❖ **Wedding Cake** or Plated Dessert



## TAPAS D'ESPAÑA (Spanish Tapas)

210 per person

*-Tapas Pasadas-*

Choose 10

- Escalivada- Roasted Marinated Vegetables on Pine Nut-Raisin Toast, Goat Cheese Mousse
- Pimientos de Padrón- Flash Fried Padrón Peppers, Salbitxada
- Ajo Blanco- White Gazpacho, Grapes & Pumpernickel
- Brochetas de Pollo- Saffron Chicken Skewers, Aged Sherry Glaze
- Chorizo a la Planxa- Brochettes of Spanish Sausage Grilled "A la Planxa"
- Atun en Escabeche- Olive Oil Poached Tuna Belly, Pickled Vegetables
- Croquetas de Jamón- Serrano Ham Croquettes, Romesco Sauce
- Datiles con Almendras- Bacon-Wrapped Dated Stuffed with Almonds
- Melon con Jamón- Marinated Canteloupe wrapped in Serrano Ham
- Montadito de Ternera- Braised Short Rib on Grilled Bread, Sheep's Cheese Mousse & Figs
- Montaditos de Tocino- Cider Glazed Pork Belly on Toasted Brioche, Green-Apple Truffle Slaw
- Coca de Butifarra- Catalan Sausage Flatbread, Wild Mushrooms, Roasted Garlic & Tomato
- Coca de Camarones- Shrimp Flatbread, Chorizo, Roasted Tomato Escabeche

### TAPAS-STYLE DINNER

All Items are served family-style at the table

*-Primero-*(First Course)

- PAN CON TOMATE:** Grilled Focaccia, Fresh Tomato, Roasted garlic & Sea Salt
- ACEITUNAS:** Assorted Spanish Olives, Marinated in Orange, Rosemary & Garlic
- TORTILLA ESPAÑOLA:** Spanish Omelette with Potato, Spinach & Saffron Aioli
- ENSALADA VERDE:** Mixed Green Salad, Avocado, Aged Sherry Vinaigrette

*-Segundo-*(Second Course)

- GAMBAS AL AJILLO:** Sizzling Garlic Shrimp & Guindilla Chilies
- CROQUETAS DE POLLO:** Chorizo and Chicken Croquettes, Roasted Garlic
- PIQUILLOS RELLENOS:** Roasted Piquillo Peppers stuffed with Ground Pork, San Simón Cheese Fondue
- HANGER STEAK A LA PLANXA:** Grilled Hanger Steak Brochettes, Pickled Guindilla Aioli

*-Tercero-*(Third Course)

- PAELLA VALENCIANA:** Grilled Chicken and Chorizo Paella, Tomato & Artichoke Salad
- CREMA CATALANA:** Orange- Scented Spanish Custard
- MATO Y HIGOS:** Sheep's Milk Cheesecake, Red wine Poached Figs, Almond Lace
- PISTACHO CON XOXOLATA:** Pistachio cake, Dark Chocolate, Blood Orange

PLEASE NOTE THAT DUE TO OUR CULINARY TEAM'S DIRECTION TO USE THE HIGHEST QUALITY OF SEASONAL & SUSTAINABLE INGREDIENTS MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. SEASONAL MENUS MAY BE CREATED BY OUR CULINARY TEAM UPON REQUEST. PRICES DO NOT INCLUDE THE STANDARD SALES TAX OR 22% SERVICE CHARGE.



## PAÏSOS CATALANS (Spanish Catalan)

210 per person

### -Tapas Pasadas-

Choose 10

- Escalivada- Roasted Marinated Vegetables on Pine Nut-Raisin Toast, Goat Cheese Mousse  
Pebres de Padrón - Flash Fried Padrón Peppers, Salbitxada
- Bunyols de Ciurenys- Porcini Mushroom Croquettes, Aged Sherry Reduction  
Bunyols de Bacallá- Salt Cod Croquettes, Caviar Smoked Tomato Aioli
- Coca de Anxoves i Pinyons- Pine Nut Flatbread, Marinated Anchovies, Pancetta & Orange
- Truita de Patata con Espinacas- Catalan-Style Omelette with Spinach and Potato, Saffron Aioli  
Flam d'Albergínies- Roasted Eggplant Flan, Roasted Red Peppers, Basil
- Piquillos Farcits amb Anec- Roasted Piquillo Peppers stuffed with Duck confit & Almonds  
Dàtils amb Ametlles- Bacon-Wrapped Dates stuffed with Almonds  
Meló amb Pernil- Marinated Canteloupe wrapped in Serrano Ham  
Sopa de Bolets- Catalan Mushroom Soup, Brioche, Caviar  
Flam amb Cargols- Roasted Garlic Flan, Escargot Brochette, Veal Reduction

## DINNER

### -Soups-

- ARROZ A LA CAZUELA:** Saffron Chicken Broth, Bomba Rice, Chorizo & Rock Shrimp
- CONSOMÉ DE POMES "GOLDEN":** Beef Consommé, Chicken & Golden Apple Dumplings, Escarole
- SOPA DE CARBASSA:** Butternut Squash Soup, Bacon, Cinnamon Crème Fraîche
- OLIAIGUA AMB TOMÀTICS:** Olive Oil Soup, Roasted Tomato, Parsley Oil
- AJO BLANCO:** Chilled White Almond Gazpacho, Jumbo Lumb Crab, Grapes

### -Salads-

- AMANIDA VERDOS:** Select Lettuces, Confit Tomato, Roasted Shallot Vinaigrette
- ESQUEIXADA DE POLLASTRE:** Baby Romaine, Confit Chicken, Smoked Red Onion & Creamy Garlic Dressing
- AMANIDA DE TONYINA:** Ventresca Tuna Belly, Frisee, Egg, Black Olive Vinaigrette
- AMANIDA DE POP:** Charred Octopus, Smoked Green Olive, Potato & Lemon

### -Meats & Fish-

- ANEC AMB PERAS:** Muscovy Duck Breast, La Peral, Duck Confit Crêpe, Red Wine Pears
- CARN DE ALBERGÍNIA:** Slow Cooked Beef Short Ribs, Roasted Eggplant, Shave Parmesan Artichokes
- MAR I MUNTANYA:** Chicken and Prawn Ragout, Green Lentils, Anise
- CANALONS A LA BARCELONESA:** Pork and Veal Cannelloni, Braises Chard, Parmesan
- PAELLA VALENCIANA:** Grilled Chicken and Chorizo Paella, Tomato & Artichoke Salad

PLEASE NOTE THAT DUE TO OUR CULINARY TEAM'S DIRECTION TO USE THE HIGHEST QUALITY OF SEASONAL & SUSTAINABLE INGREDIENTS  
MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. SEASONAL MENUS MAY BE CREATED BY OUR CULINARY  
TEAM UPON REQUEST. PRICES DO NOT INCLUDE THE STANDARD SALES TAX OR 22% SERVICE CHARGE.



**-Dessert-**

**POMES FARCIDES AMB CREMA CATALANA:** Glazed Apples stuffed with Catalan Custard

**MATO Y HIGOS:** Sheep's Milk Cheesecake, Red Wine Poached Figs, Almond Lace

**FLAÓ:** Cream Cheese & Mint Tart, Pistachio, Dark Chocolate

**ITALIA** (Italian)

210 per person

**- Antipasti Passato-**

Choose 10

Bruschetta di Melanzane- Roasted eggplant & Parmesan on Grilled Focaccia

Pepe Imbottiti- Roasted Baby Peppers Stuffed with Ricotta, Prosciutto & Basil

La Cozza con L'oregano- Giant Mussels baked with Fresh Oregano, Breadcrumbs and Tomato

Melone e Prosciutto- Canteloupe wrapped in Prosciutto di Parma

L'anguria con Ricotta e Balsamico- Watermelon, Shaved Ricotta Salata, Aged Balsamic

Pizza di Fungo- Wild Mushroom Mini Pizza, Crumbled Sausage, Roasted Tomato Compote

Pizza di Salmone Fumata- Mini Smoked Salmon Pizza, Robiolo Cheese, Grilled Onion

Il Pane Piatto col Tartufo- Crispy Flatbread, Taleggio cheese & Truffle

Prugne e Salsiccia- Sausage-stuffed Prunes, Wrapped in Bacon

Tonno Crudo- Marinated Tuna, Black Olive & Basil

Mozzarella in Carozza- Crispy Buffalo Mozzarella, Roasted Garlic Fondue

Polpette di Vitello- Veal Meatballs, Spicy Tomato Stew, Fried Prosciutto

Acciughe Alla Povera- Marinated Fresh Anchovies, Lemon & Pickled Onion

Insalata di Pulpo- Grilled Octopus, Celery, & Smoked Sicilian Olive Puree

Crostini al Gorgonzola- Fried Polenta, Gorgonzola Cheese, Roasted Peppers

Aroncini di Riso- Risotto Croquettes, Ricotta, Sage & Crispy Salami

**DINNER**

**-Soups-**

**MINISTRA DI CIPOLATTA:** Tuscan Onion and Tomato Soup, Pancetta, Basil & Parmesan Froth

**MINISTRONE ALLA FRIULANA CON ORZO:** Friulian Barley Soup, Cannellini Beans, Prosciutto and Olive Oil

**LA MINISTRA DI ESCAROLE E FAGIOLO:** Escarole & Bean Soup, Roasted Garlic Crostini

**MINISTRA DI PISELLI:** Pea and Prosciutto Soup, Parsley Cream

**-Salads-**

**INSALATA DI VERDURE AL FORMAGGIO:** Baby Romaine Lettuce, Pickled Radish, Taleggio Cheese Crostini

**INSALATA DI CARCIOFI E PARMIGIANO:** Olive Oil Poached Artichokes, Parmesan Mousse, Arugula

**INSALATA DI VERDI & LE FRUTTA:** Salad of Select Lettuces, Caramelized Seasonal Fruit & Aged Balsamic-Basil Emulsion

**SFORMATO DI SPINACI:** Spinach & Ricotta Soufflé, Pickled Seasonal Mushrooms, Anchovy-Bacon Vinaigrette

**-Pastas-**

PLEASE NOTE THAT DUE TO OUR CULINARY TEAM'S DIRECTION TO USE THE HIGHEST QUALITY OF SEASONAL & SUSTAINABLE INGREDIENTS

MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. SEASONAL MENUS MAY BE CREATED BY OUR CULINARY

TEAM UPON REQUEST. PRICES DO NOT INCLUDE THE STANDARD SALES TAX OR 22% SERVICE CHARGE.



**IL PAPPARDELLE CON LA CODA DI BUE:** Hommeade Pappardelle, Oxtail Ragú, Crushed Hazelnuts

**IL FAZZOLETTO CON I FUNGHI:** Free-Form Lasagna, Seasonal Mushrooms, Sage Cream

**RISOTTO DI PORCINI ED IL TARTUFO:** Porcini Mushroom Risotto, English Peas, Truffle

***-Meats & Fish-***

**BRACIOLINE ALLA PALERMITANA:** Braised Beef Stuffed with Pine Nuts and Raisins, Roasted Tomato, Confit Potato

**OSSIBUCHI AL FORNO ALLA CASALINGA:** Veal Ossobucco, Orange, Baby Carrots, Griddled Polenta

**POLLO CON PANCETTA E LE MELE:** Free Range Chicken Breast stuffed with Apples & Pancetta, Tuscan Kale

**LONZA ALLE SPEZIE:** Salt-Roasted Pork Loin, Farro Risotto, Cannellini & Green Beans

**ORATA IN BANDIERA:** Mediterranean Sea Bass, Bell Pepper-Tomato Stew, Grilled Artichokes

***Desserts-***

**TORTA DI RICOTTA:** Ricotta Cheesecake, Lemon Tapioca Pearls, Basil

**TORTA ALLE PRUGNE:** Red Plum Tart, Pine Nuts, Gelato

**STRUCCOLO DEI CAPUCCINI:** Almond-Raisin Strudel, Espresso Ganache, Blood Orange

**FRAGOLE E MASCARPONE:** Strawberry-Rum Cake, Mascarpone