

A Beau Monde favorite plated menu. Complete with our finest selections that is sure to leave your guests satisfied and ready to dance the night away.

FIRST COURSE

LITTLE GEM SALAD little gem lettuce, spring greens, nuts, shaved radish, farmer's cheese, lemon poppy vinaigrette

MAIN COURSE



GRILLED FILET

rainbow carrot, roasted heirloom potato, za'atar, arugula,

harissa romesco

SEARED SALMON



local honey and citrus glaze over mediterranean couscous, heirloom tomato, haricot vert

BROWN BUTTER GNOCCHI

wild mushroom, walnut, ricotta

DESSERT

MINI NEW YORK CHEESECAKE





SALTED CARAMEL FUDGE BROWNIE

ESPRESSO "SPRESSY" MARTINI