



# SKY ARMORY

## COURSE 1

3 COURSES FOR 30

Caprese Salad, EVOO, balsamic glaze, sea salt, crostini \*

Arugula and Beet Salad, goat cheese, toasted almonds, citrus-herb dressing \*

Butternut Squash Soup with sage oil \*

Seafood Bisque \* +4

## COURSE 2

Crab Stuffed Shrimp \*

Smoked Gouda Mac & Cheese \*

add lobster to your mac & cheese +5

Duck Eggroll with ponzu sauce

Pan Seared Scallop topped with lump crab and citrus hollandaise

Falafel with pickled vegetables and tzatziki sauce \*

## COURSE 3

Prosciutto Wrapped Salmon with tomato marsala sauce, risotto \*

Teres Major Steak with tart cherry demi, garlic smashed potatoes \*

Roasted Veggie Parpadelle with smoked tomato sauce \*

Herbed Airline Chicken Breast with white bean ragu \*

Pork Osso Bucco with herb polenta \*

Add Crab Stuffed Shrimp (2) to any entree +5

## DESSERT +8

Olive Oil Cakelet, blood orange and fig caramel, mascarpone cream, candied almonds

Flourless Chocolate Torte, raspberry coulis, creme fraiche semifreddo, fresh berries \*

Espresso Creme Brûlée, cinnamon tuile, warm toffee sauce, sugared cranberries \*

Bananas Foster Cheesecake, bourbon butterscotch, sea salt and pecan shortbread \*



\*gluten free dishes or can be made gluten free