
Salt and Stem Curated Experience

American Formal Dining Experience

Seasonally Curated • Elevated Ingredients • Market Price

Passed Hors d'Oeuvres

- Mini crab cakes with lemon aioli & microgreens
- Beef tenderloin crostini with horseradish crème fraîche
- Burrata with heirloom tomato, basil oil & aged balsamic pearls
- Seared scallops with sweet corn purée & pancetta crumble
- Truffle deviled eggs with fresh chives

First Course

- Baby arugula salad with shaved fennel, citrus segments, toasted pistachios & champagne vinaigrette
- Butter lettuce salad with avocado, radish, herbs & green goddess dressing
- Lobster bisque with cognac cream & chive oil

Main Course — Guest Selection

• *Proteins*

- Filet mignon with red wine reduction
- Herb-crusted rack of lamb with garlic jus (*Chef Recommended*)
- Pan-seared halibut with beurre blanc

- Airline chicken breast with thyme jus
- Wild mushroom risotto (*vegetarian centerpiece*)

- ***Accompaniments***

- Truffle mashed potatoes or pomme purée
- Roasted rainbow carrots with honey glaze
- Grilled asparagus with lemon zest
- Parmesan polenta with wild herbs

Optional Intermezzo / Cheese Course

- Artisan cheese selection featuring aged cheddar, triple cream brie & blue cheese
- Served with fig jam, Marcona almonds & crostini

Dessert Course

- Chocolate ganache tart with sea salt & gold leaf
- Vanilla bean panna cotta with berry compote
- Classic crème brûlée
- Seasonal fruit galette with house-made whipped cream

After Dinner Service

- Fresh coffee & espresso service
- Petite fours including macarons, chocolate truffles & mini madeleines

Premium Ingredient Upgrades

- Wagyu beef or dry-aged steak

- Fresh Maine lobster or jumbo lump crab
- Black truffle accents
- Imported olive oils & aged balsamic
- Microgreens & edible flowers for luxury plating

Crafted for intimate gatherings, refined celebrations, and elevated dining experiences.