

# The Woodworth

restaurant and cocktail bar

---

## The Plated Dinners

**Tier One:** 2 Courses – Priced Per Person

**\$50**

\*\*Add Bread and Butter Service for \$3/guest

### The First Course – Salad

*Guest will have one pre-selected salad*

#### Caesar Salad\*

Chopped romaine, sundried tomato tapenade, rustic croutons, pecorino cheese, creamy anchovy dressing

#### Greens Salad

Baby spinach, kale blend, watermelon radish, tomato, hot cucumber, feta, honey-lime vinaigrette

### The Second Course – Entrée

*Guest will have choice between two preselected entrées*

#### Forged Chicken

Grilled chicken, wild rice, spinach, zucchini, yellow squash and mango pineapple hoisin

#### Caramelized Salmon

Verlasso salmon, mirin glaze, pomme puree, boursin cheese, butter poached lobster, vegetable medley

#### Hanger Steak

8 oz prime, chili crusted, white truffle cheddar polenta, wild mushroom, asparagus, blistered heirloom tomato ragout

#### Veal Saltimbocca

Pan sauteed, prosciutto, fontina, baby spinach, sage, wild mushroom, sundried tapenade marsala, spaghetti

**\*Vegetarian dish available upon request\***

#### Zoodles\*

EVOO, roasted garlic, basil, heirloom tomato, sherry, pecorino, white balsamic, crusty French bread

\*asterisk notates vegetarian item – 6/23/2023

**Tier Two : 2 Courses – Priced Per Person**

**\$65**

\*\*Add Bread and Butter Service for \$3/guest

**The First Course – Salad**

*Guest will have one pre-selected salad*

**Caesar Salad\***

Chopped romaine, sundried tomato tapenade, rustic croutons, pecorino cheese, creamy anchovy dressing

**Greens Salad**

Baby spinach, kale blend, watermelon radish, tomato, hot cucumber, feta, honey-lime vinaigrette

**The Second Course – Entree**

*Guest will have choice between two preselected entrées*

**Pan Roasted Chicken**

Range raised, all natural, airline chicken, wild mushroom, sherry cream, pomme puree, French beans, carrots, heirloom tomato

**Scallops**

Pan roasted with sea salt and special cracked pepper on a bed of sweet potato puree served with sautéed wild mushrooms, pancetta, English peas in a marsala jus

**Grilled Halibut**

Wild rice vegetable pilaf, grilled asparagus, roasted red pepper coulis, pea-shoot pesto

**Au Poivre**

Filet mignon, peppercorn encrusted, cognac pan sauce, gnocchi pasta, wild mushroom, asparagus, smoked moody blue

**Steak & Frites**

12 oz ribeye, porcini rub, balsamic cabernet jus, rosemary garlic fries

***\*Vegetarian dish available upon request\****

**Zoodles\***

EVOO, roasted garlic, basil, heirloom tomato, sherry, pecorino, white balsamic, crusty French bread

**\*asterisk notates vegetarian item – 6/23/2023**

## **Add On- Starters-\$5pp**

*\*served family style\**

### **Truffle Fries**

*Shaved pecorino, white truffle oil, house made ketchup*

### **Meatballs/Gravy**

*Beef, pork, ricotta, Romano, "Nanas" gravy: San Marzano tomato, garlic, basil, oregano, fontina, pecorino, crusty French bread*

### **Italian Flatbread**

*Sopressata, San Marzano tomato, jalapeno, smoked mozzarella cheese, basil, hot honey*

### **Sicilian Calamari**

*Orange ginger glaze, toasted marcona almonds, blistered shishitos*

### **Nana's Toast**

*Sweet potato puree, pot roast, onions straws, horseradish cream*

### **Avocado Crostinis**

*Avocado, sea salt, blistered jalapeno, cilantro, pomegranate arils, pepita, chili oil, cilantro micro, grilled baguette*

## **Add On – Dessert-\$6 pp**

### **OG cake**

*Bundt cake, sour cream, vanilla, chocolate chips, crushed marcona almonds*

### **Crème Brulee**

*Vanilla anglaise, blueberry curd, crystalized sugar, crispy chocolate pearls*

### **Wicked Banana Shooter**

*banana custard, 99 banana liquor, vanilla wafers, crystalized sugar, whipped cream*

### **Brown Butter Cake**

*Marcona almond crush, vanilla anglaise, brown butter cake, caramel, whipped cream, blueberry*