



The
Woodworth
restaurant and cocktail bar

Plated Dinner | Tier One

Tier One | 2 Courses Per Person | \$50

*add bread & butter service for \$3 per guest.

asterisk notates vegetarian item



First Courses | 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

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, cooked to medium, white truffle cheddar polenta, wild mushroom, asparagus, blistered heirloom tomato ragout

Veal Saltimbocca

pan sautéed, prosciutto, fontina, baby spinach, sage, wild mushroom, sundried tapenade marsala, spaghetti

Zoodles*

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



Plated Dinner | Tier Two

Tier Two | 2 Courses Per Person | \$65

*add bread & butter service for \$3 per guest.

asterisk notates vegetarian item



First Courses | 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

Second Course | Entrée

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, cooked to medium, cognac pan sauce, gnocchi pasta, wild mushroom, asparagus, smoked moody blue

Steak & Frites

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

Zoodles*

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



Add On Starters | \$5 Per Person | 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 Desserts | \$6 Per Person

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

asterisk notates vegetarian item