



The
woodworth
restaurant and cocktail bar



PLATED DINNER \$50
TIER ONE
2 COURSES PER PERSON



**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

Black & Blue*

Arcadian mix, gorgonzola, asparagus, dried cherries, chili crusted pistachio, roasted corn, heirloom tomato, pickled red onion, English cucumber, honey-mustard vinaigrette

Caprese*

Texas tomato, feta cheese, arugula, red onion, balsamic glaze

Second Course | Entrée

Guest will have choice of two pre-selected entrees

Chimichurri Chicken

Grilled chicken, poblano lime chimichurri, pomme puree, vegetable medley

Caramelized Salmon

Verlasso salmon, butter poached lobster, quinoa, edamame, carrot, corn, spinach, heirloom tomato, ginger-soy beurre blanc

Hanger Steak

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

Veal Tenderloin

Salt & pepper, flame "kissed" prime veal tenderloin, lyonnaise potato, sweet onion, thyme, asparagus, blistered heirloom tomato, balsamic cabernet jus

Zoodles*

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





PLATED DINNER \$80
TIER TWO
2 COURSES PER PERSON



**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

Black & Blue*

Arcadian mix, gorgonzola, asparagus, dried cherries, chili crusted pistachio, roasted corn, heirloom tomato, pickled red onion, English cucumber, honey-mustard vinaigrette

Caprese*

Texas tomato, feta cheese, arugula, red onion, balsamic glaze

Second Course | Entrée

Guest will have choice of two pre-selected entrees

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 Frangelico cream

Grilled Halibut

Tartar style pomme puree, braised spinach, wild mushroom, haystack potato, lemon beurre blanc

Au Poivre

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

Zoodles*

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

Steak & Frites

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





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

Caprese Lollipops*

Fresh mozzarella ciliegine, heirloom tomato, basil, balsamic reduction

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

