







Beef Wellington Private Cooking Show 25 Person Minimum - \$2400; \$96/Person Up To 40

Our show begins with **Bacon & Gorgonzola Stuffed Mushrooms** with a *Maple Demi Glace*.

For the main event, dive into a classic **Beef Wellington** with *Mushroom Duxelle* and *Prosciutto* in a <u>Port Wine Reduction</u> accompanied by *Sauteed Spinach* and *Fingerling Potatoes*.

For dessert, you'll enjoy a Seasonal Dessert of our pastry chef's choosing.

The wine pairing of the evening will be a red wine of the chef's choice.

*A Vegetarian Pasta option is available for substitution, House made pasta with broccolini, fire roasted tomatoes, chili flakes and parmesan cheese.

Any substitutions MUST be made 48 hours in advance.

