



THE WASHINGTON (LUNCH ONLY)
\$29 per person

(Host to select one)

Collard Greens, Sweet Potato, Lemon Caper Raisin Vinaigrette,
Shaved Onion, Aged Cheddar, Bread Crumbs

or

Arugula and Radicchio, Sliced Apple, Pumpkin Seeds and Pumpkin Vinaigrette, Feta Cheese

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Prime Hanger Steak Marinated in J-1 Sauce

and

Boneless 1/2 Chicken Salsa Verde

**Please inquire about specialty cuts.*

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(Host to select one)

Broccolini, Smoked Fingerling Potatoes, Lemon-Rosemary Bread Crumbs, Chili Oil

or

Yukon Potato Baked in the Coals, Salted Butter, Crème Fraiche, Aged Gouda, Chive

or

Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey and Black Pepper

-

Assorted Cookies



THE VENICE (LUNCH OR DINNER)

\$45 per person

Cabbage Baked in the Embers, Yogurt, Sumac and Lemon Zest

-

Smoky Grilled Chicken Wings, Oregano, Chili, and Vinegar

and

Smoked Seasonal Ribs

-

(Host to select one)

Collard Greens, Sweet Potato, Lemon Caper Raisin Vinaigrette,

Shaved Onion, Aged Cheddar, Bread Crumbs

or

Arugula and Radicchio, Sliced Apple, Pumpkin Seeds and Pumpkin Vinaigrette, Feta Cheese

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Prime Hanger Steak Marinated in J-1 Sauce

and

Boneless 1/2 Chicken Salsa Verde

**Please inquire about specialty cuts.*

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(Host to select one)

Broccolini, Smoked Fingerling Potatoes, Lemon-Rosemary Bread Crumbs, Chili Oil

or

Yukon Potato Baked in the Coals, Salted Butter, Crème Fraiche, Aged Gouda, Chive

or

Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey and Black Pepper

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Assorted Cookies



CHARCOAL
VENICE

THE CHARCOAL EXPERIENCES (LUNCH OR DINNER)

\$64

Cabbage Baked in the Embers, Yogurt, Sumac and Lemon Zest

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Smoky Grilled Chicken Wings, Oregano, Chili, and Vinegar

and

Smoked Seasonal Ribs

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Collard Greens, Sweet Potato, Lemon Caper Raisin Vinaigrette,
Shaved Onion, Aged Cheddar, Bread Crumbs

and

Arugula and Radicchio, Sliced Apple, Pumpkin Seeds and Pumpkin Vinaigrette, Feta Cheese

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Prime Hanger Steak Marinated in J-1 Sauce

and

Boneless 1/2 Chicken Salsa Verde

and

Seasonal Salmon

**Please inquire about specialty cuts.*

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Broccolini, Smoked Fingerling Potatoes, Lemon-Rosemary Bread Crumbs, Chili Oil

and

Coal Roasted Carrots, Sheep's Milk Ricotta, Herbs, Honey and Black Pepper

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Assorted Cookies