



PRIVATE DINING
DINNER MENU

RESTAURANT | LOUNGE

[DINNER]

COURSE I

Please select one item.

Garden Salad

Sherry Leek Vinaigrette

Romaine Salad

Caesar Mousse, Croutons

Vegetarian Vegetable Soup

Noodles, Vegetable Pesto

Onion Soup

Gruyere, Crouton

Shrimp Cocktail

Cocktail Preserves, Horseradish

Rabbit Nachos

Rabbit Confit, Jalapeno, Cheddar, Cilantro

American Sushi

Tuna and White Asparagus, Philly Salmon, Hamachi and Jalapeno, Crab Roll

Spinach Salad

Baked Egg, Duck Confit, Bleu Cheese



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COURSE II

Please select two items.

Tuna

Tuna Loin, Veal, Tonnato Sauce

Salmon

Black Trumpet Fries, Mushroom Sauce

Hamachi

Savory Custard, Clams, Lentil Miso

Roasted Chicken

Root Vegetables, Anchoide

Beef Tenderloin and Short Rib

Pancetta Dressing, White Beans

Surf and Turf

Grilled Lobster, Braised Short Rib, Lobster Sauce, Potatoes, Leeks

Ribeye

Roasted Beef Duo, Béarnaise, Red Wine Jus, Stuffed Potato

Venison

Loin, Osso Bucco, Salsify, Wild Rice, Licorice



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COURSE III

Please select one item.

White Miso Panna Cotta

Chocolate Cake, Soy Ice Cream, Wasabi Crumble

Warm Vanilla Cake

Caramel Sauce, Chocolate Terrine

Mom's Sour Cream and Apple Walnut Pie

Thyme Ice Cream

R2L Cookie Plate

House Assortment

"Breakfast"

French Toast Bread Pudding, White Chocolate Ice Cream



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[ADDITIONS]

SIDES

Served family style.

Baked Potato

Cippolini Rings

Sautéed Broccoli

CHEESE & MEATS

Served family style.

TASTING BOARD

Charcuterie, House-Made Terrine, Traditional Garnishes

Served before appetizers as guests are seated.

ARTISANAL CHEESE

House-Made Pickles, Roasted Vegetables, Flatbreads, Condiments

Served before dessert.



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BEVERAGES

Premium Bar

Includes Unlimited Sommelier Selection Red and White Wine, Domestic and Imported Beers, Premium Liquors, Soft Drinks and Juices, Regular and Decaffeinated Coffee and Teas

Wine and Beer

Includes Unlimited Sommelier Selection Red and White Wine, Domestic and Imported Beers, Soft Drinks and Juices, Regular and Decaffeinated Coffee and Teas

Wine Pairings

If you wish, R2L's sommelier will pair each station with select wines.

ACCOMPANIMENTS

Confectionary Gift Box

A sampling of Bonbons, Chocolates and Truffles

Event Menu Cards

R2L will print each of your guests' names on personalized menus.

This serves as an elegant alternative to traditional place cards and can be kept by each guest as a remembrance of the event.

Flowers, Event Décor and Entertainment

R2L can help you coordinate flowers, table and room décor, DJ, live musicians and audiovisual needs.

Please inquire for more information.