

BRASSWOOD

Events

BRASSWOOD EVENTS EXAMPLE MENU

Salad Course

ROASTED BEET SALAD

ORANGES, RADISH, SHAVED RICOTTA SALATA, FENNEL
PISTACHIOS, CITRUS SAFFRON VINAIGRETTE

or

CLASSIC CEASAR

ROMAINE, PARMESAN CHEESE, GARLIC PARMESAN CROUTONS

Main Course

PAN ROASTED HALIBUT

CANNELLINI BEAN RAGU, PRESERVED LEMON & BROCCOLINI

or

HANGER STEAK

ROASTED LOCAL VEGETABLES, POTATO GRATIN
MUSHROOM RED WINE BEEF JUS

Dessert

SEASONAL BERRY COBBLER

FRESH ORGANIC BLACKBERRIES, RASPBERRIES, POMEGRANATES WITH A
CINNAMON OAT STREUSEL