

NOBLE FIN

STEAKS & SEAFOOD

PRIVATE DINING MENUS

Dinner Menu #1

(3 Course Priced \$45 per Person)

FIRST

(choice of)

Mixed Field Greens Salad

Minus 8 strawberries, tomato, goat cheese
hazelnut brittle, Banyul's wine vinaigrette

Caesar Salad

parmesan, garlic brioche croutons

New England Clam Chowder

quahogs, smoked bacon, oyster crackers

SECOND

(Please choose three)

Berkshire Pork Chop

Spiced sweet potato wedges, avocado puree, pineapple pico

Georgia Shrimp & Grits

applewood smoked bacon, roasted cherry tomatoes,
candied garlic gravy, stone ground grits

Wagyu Flank Steak

rosemary confit fingerling potatoes, grilled scallions, wine merchant sauce

Atlantic Salmon

Spiced crimson lentils, brussels leaves, garlic confit, charred lemon vinaigrette

Seasonal Risotto

chef's seasonal creation – can be vegan and gluten free

THIRD

(shared for the table)

Dessert Platter

Chef's selection of small pastries to be shared by the group

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STEAKS & SEAFOOD

Dinner Menu #2

(3 course menu priced \$55 per person)

FIRST

(choice of)

Mixed Field Greens Salad

Minus 8 strawberries, tomato, goat cheese, hazelnut brittle, Banyul's wine vinaigrette

Caesar Salad

parmesan, garlic brioche croutons

Shrimp Cocktail

house made horseradish sauce

SECOND

(Please choose three)

Corn Meal Crusted Rainbow Trout

Red Island sea peas, Carolina gold rice, bacon, Calabrian pepper sauce

Atlantic Salmon

Spiced crimson lentils, brussels leaves, garlic confit, charred lemon vinaigrette

6 oz Filet Mignon

rosemary confit fingerling potatoes, grilled scallions, maitre d' butter
wine merchant sauce

Sauteed Grouper

Lady peas, corn, okra, saffron tomato butter

Berkshire Pork Chop

Spiced sweet potato wedges, avocado puree, pineapple pico

Shrimp & Grits

applewood smoked bacon, roasted cherry tomatoes,
candied garlic gravy, stone ground grits

DESSERT

(shared for the table)

Dessert Platter

Chef's selection of small pastries to be shared by the group

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STEAKS & SEAFOOD

Dinner Menu #3

(3 course menu priced \$65 per person)

FIRST

(choice of)

Mixed Field Greens Salad

Minus 8 strawberries, tomato, goat cheese, hazelnut brittle, Banyul's wine vinaigrette

Caesar Salad

parmesan, garlic brioche croutons

Braised Beef Ravioli

Pecorino, white balsamic butter, radish, herb oil

SECOND

(Please choose three)

Sauteed Grouper

Lady peas, corn, okra, saffron tomato butter

12 Oz Delmonico Steak

rosemary confit fingerling potatoes, grilled scallions,
maitre d' butter, wine merchant sauce

10 oz. Filet Mignon

rosemary confit fingerling potatoes, grilled scallions, maitre d' butter
wine merchant sauce

Pan Seared Diver Scallops

Heirloom squash, oyster mushrooms, romesco, olive relish

Berkshire Pork Chop

Spiced sweet potato wedges, avocado puree, pineapple pico

Shrimp & Grits

applewood smoked bacon, roasted cherry tomatoes,
candied garlic gravy, stone ground grits

DESSERT

(shared for the table)

Dessert Platter

Chef's selection of small pastries to be shared by the group