



Fall Sangria and Tapas

Thursday, October 19

5:00 – 7:30 p.m.



Sangrias: Fig | Pomegranate | Cranberry | Apple

Tapas: Goat Cheese Tartlet with Sundried Tomato, Basil, Red Onion Confit | Roasted Golden Beets with Gorgonzola Cheese and Garlic | Sesame Seared Ahi Tuna, Black Sesame, Miso Aioli | Butternut Squash and Potato Croquettes with Spiced Rum Apple Butter | Pan Seared Long Island Duck Breast with Balsamic and Pink Peppercorn Glaze | Sliced Bistro Steak Sashimi, Sambal, Lime, Serrano Chili, Scallion

\$18.00 Per Person

(Beverage service, taxes and our services are addition)