

cityhouse

private dining \$65

chef's amuse bouche

appetizers

beefsteak tomato and fresh mozzarella olive oil, balsamic vinegar

crab cake lemongrass beurre blanc, petite salad

butternut squash soup greek yogurt, virginia maple syrup, crushed hazelnuts

cityhouse salad dried cherries, roasted hazelnuts, pear balsamic vinaigrette

entrees

crab cakes russian fingerling potatoes, roasted root vegetables
lemon grass beurre blanc

Pineland Farms signature rib eye 16 oz butternut squash, cremini, asparagus, rosemary

colorado rack of lamb seared polenta cake, broccolini, dried cherry demi

stone bass fingerling potato, mussels, clams, shrimp
scented saffron broth

desserts

oreo cheesecake dried fruit compote

red velvet cheesecake french vanilla sauce

key lime cheesecake raspberries

executive chef ralf hofmann honors the classics with a twist

20% gratuity will be added to your party of 6 or more

* consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness