

PRIVATE DINING ROOM CELEBRATIONS







The private room was lovely, the service was impeccable, the food was phenomenal" - Nan









CANAPES

MAITAKE MUSHROOM TOASTS | 40 fontina, green onion

ROASTED SQUASH | 40 cranberry goat cheese, crispy sage

ROASTED BEETS | 40 black pepper ricotta, pistachio honey

CARAMELIZED LEEK AND WILD MUSHROOM TARTLETS | 45

CELERIAC AGNOLOTTI | 45 fig balsamic, parmesan



MEDITERRANEAN SPICED MEATBALLS | 45 pickled cucumber, tzatziki

PATE DE CAMPAGNE | 45 cornichon, pickled mustard seed

PORK BELLY PASTRAMI | 45 cornbread, pickled red cabbage

FOIE GRAS MOUSSE | 45 toasted brioche, mango chutney

DUCK CONFIT TACOS | 45 sweet chili, toasted sesame, coriander



CRUDO OF STRIPED BASS | 45 grapefruit, radish, fresh coriander

BACON-WRAPPED SEA SCALLOPS | 50 grape must, sunchoke

LOBSTER SALAD PROFITEROLE | 55 tarragon aioli

SMOKED SALMON RILLETTES | 45 toasted baguette, spicy tomato jam

NARRAGANSETT BAY CLAM FRITTERS | 40 lemon-caper rémoulade





*minimum order of two dozen pieces



CAVIAR SERVICE

A Private Event Exclusive Offering

Beluga | \$244 per ounce

This luxurious delicacy comes from the Beluga sturgeon, a species that swims in the unpolluted waters of the Caspian Sea. It boasts an unadulterated rich, buttery, and creamy flavor enhanced by mild hazelnut essences.

French Ossetra | \$212 per ounce

Ossetra caviar is derived from the eggs of the Ossetra sturgeon, a species of fish native to the Caspian. Ossetra caviar is known for its complex and nutty flavor profile.

Polish Siberian | \$155 per ounce

With a beautifully soft texture and medium-sized black pearl, Siberian Sturgeon caviar is simply satisfying. Pleasantly nutty and briny, this is the perfect caviar for cocktailhour.



Served on ice with the following accouterments:

egg, red onion, crème fraîche,

chives, capers, potato blini



PLATTERS & STATIONARY DISPLAYS

Artisan Cheese | 12 house-made jams, spiced nuts, crackers and crisps, local honey

Artisan Charcuterie | 15 house-made pickled vegetables, Dijon mustard, spiced nuts

Artisan Cheese & Charcuterie | 22



Mezze Platter | 12 marinated olives, toasted pine nuts, house made pickled vegetables, roasted garlic hummus, salty feta, grilled sourdough bread, toasted nuts, dried fruits

Raw Bar | 25 shrimp cocktail, littleneck clams, oysters, red wine shallot mignonette, lime cocktail sauce

*preshucked display



Alsatian Flatbread | 20 whipped ricotta, caramelized onion, bacon lardons, scallions

Funghi Flatbread | 20 fontina, cultivated RI mushrooms, scallions

Braised Pork Belly Brioche Sliders | 5 each pickled red onion, Dijon mustard

Confit Chicken Thigh Brioche Sliders | 5 each vinegar slaw, BBQ



Menu One

75 per guest

Available Individually Plated or Family-Style

1st Course

Baby Greens Salad blue cheese, red onion, potato chips, soy sherry vinaigrette

Russet Potato Gnocchi Chefs preparation, inspired by the season



2nd Course choice of three

Crescent Farms Duck Confit Chefs preparation, inspired by the season

Local Market Fish Chefs preparation, inspired by the season

Statler Chicken Breast flint corn polenta, seasonal vegetables and savory vermouth reduction *available for parties of 20+ guests

Gracie's Rigatoni Campanaro sweet & spicy sausage, plum tomato, green onion, ricotta salata

*Seasonal Vegetable Tasting Chef's preparation, inspired by the season

*complimentary fourth entree for all events

3rd Course





Gracie's Trio of Desserts Chef's preparation, inspired by the season available plated or plattered



Menu Two

90 per guest

Available Individually Plated or Family-Style

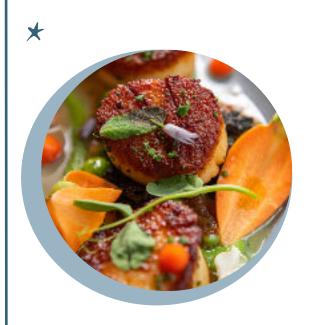
1st Course choice of two

Baby Greens Salad blue cheese, red onion, potato chips soy sherry vinaigrette

Russet Potato Gnocchi Chefs preparation, inspired by the season

Seasonal Soup Chef's preparation, inspired by the season

Seasonal Salad Chef's preparation, Inspired by the season



2nd Course choice of three

All Natural Filet of Beef parmesan and pine nut spinach, pommes puree, red onion marmalade, Bordelaise *available for parties of 20+ guests

Georges Bank Sea Scallops Chefs preparation, inspired by the season

Crescent Farms Duck Confit Chefs preparation, inspired by the season

Local Market Fish Chefs preparation, inspired by the season

Statler Chicken Breast flint corn polenta, seasonal vegetables and savory vermouth reduction *available for parties of 20+ guests

Gracie's Rigatoni Campanaro sweet & spicy sausage,plum tomato, green onion, ricotta salata

*Seasonal Vegetable Tasting Chef's preparation, inspired by the season

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Gracie's Trio of Desserts Chef's preparation, inspired by the season available plated or plattered



BEVERAGE OFFERINGS

PREPAID OPTIONS

Signature Open Bar

\$28 per guest for the first hour \$16 per guest for each hour after

Beer & Wine Open Bar

\$16 per guest for the first hour \$8 per guest for each hour after

Capped Bar

Open Bar until predetermined limit is hit

Your Private Bar includes:

- Premium Liquor
- ► Seasonal Wines
- ► Local & Craft Beer



ADDITIONAL OPTIONS

<u>On Consumption</u>

host responsible for final bar bill

<u>Cash Bar</u> guests responsible for bar tabs

New Harvest Coffee & MEM Tea

On Consumption | 4 each Coffee & Tea Station | 3 per guest



CUSTOM MENU SAMPLES

Let our team make your evening seamless

Custom menus are included for all private dining events





MARA & JORDAN

OCTOBER 1ST 2023

FIRST COURSE

Heirloom Tomato Salad

ricotta cheese, salted cucumber, pickled onion, sourdough, basil vinaigrette

Russet Potato Gnocchi

braised berkshire pork, calabrian chili, stewed tomato, swiss chard, bianco Sardo

SECOND COURSE

Georges Bank Sea Scallops

ham hock, Hoppin John, tomatillo pierced, toasted seeds, delicate herbs

Crescent Farms Duck

charred pole beans, smoked potato, braised lacinato kale, pickled plum

Painted Hills New York Strip

brown butter chanterelles, fried broccoli, cippol piquante pepper agrodolce, Banyuls borde

Tasting of Summer Vegetables

Spicy Cucumbers | Ricotta Agnolott Tempura Maitaki

DESSERT

Trio of Desserts

Chocolate Mousse | Buttermilk Biscui Vanilla Bean Cream Profiterole





Beets & Bucheron

goat's milk cheese, toasted walnut, poached apple, maple-sherry vinaigrette

Russet Potato Gnocchi

braised Hopkins Farm lamb, calabrian chili, stewed tomato, swiss chard, bianco Sardo

2ND COURSE

Georges Bank Sea Scallops

White corn grits, celeriac, wild mushrooms, pine needle brown butter, radicchio

Crescent Farms Duck

sauerkraut, rye spaetzle, melted leeks, roasted baby carrots, caraway jus

All Natural Filet of Beef

parmesan and pine nut spinach, pommes puree, red onion marmalade, bordelaise

Tasting of Autumn Vegetables

Heistoom Squash Panzanella | toasted multigrain, cranberry-apple jam, walnut Pearled Barley "Risotto" | celeriac, wild mushroom, mascarpone, black truffle Tortelli Di Zucca | brown butter bechanel, sage, parmesan, pepita nougatine

DESSERT

Trio of Desserts

Baked Yoghurt & Rosemary Crumb | Orange Olive Oil Cake Fig & Diplomat Profiterole

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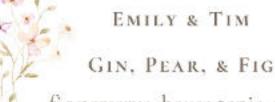


fig perserve, house tonic, pear

PINA COLADA

rum, coconut, lime, pineapple

both available spirit-free



THIS ALL LOOKS GREAT! NOW WHAT?

QUOTE

Tell us your vision and receive a sample quote

TOUR Visit us and see the space!

RESERVE

Submit a signed contract and deposit to secure the date

PLAN

Review, adjust, and amend the details

FINALIZE

Three weeks prior, finalize all menus & guest counts



Celebrate!



THANK YOUR GUESTS

Everyone loves a sweet treat.
Thank them with a customizable favor from Ellie's

- French macarons
- chocolate bouchons
- mac crunch bars
- petite cookies





INVITE MILLIE TO YOUR CELEBRATION

hand-crafted, macaron ice cream sandwiches



Ready to book your party?

Contact Maria, our Private Events Leader, at *maria@graciesprov.com*.



