

# GIA

DRINK EAT LISTEN

## First Course

Coriander Dusted Ahi Tuna  
Heirloom Kale Soy Caramel  
Golden Raisins Crispy Chick-Peas

## Second Course

Assorted Schiacciate  
(Sicilian Flatbread)  
Margharita  
Aged Pepperoni  
Spinach and Goat Cheese

## Guest Choice

Beef Tips  
Marinated in Red Wine, Thyme and Garlic with  
Asparagus and Roasted Cremini Mushroom  
or  
Dijon Glazed Chicken Breast  
Sweet Potato Chips

## Dessert

Assorted Mini Desserts

Price per Guest \$37 Plus Tax and 20% Gratuity