



## ECCO SAMPLE MENUS

**\*\*\*please use the following as a template for your custom menu; the end price will be based upon consumption\*\*\***

### **Dinner Menu #1**

*approximately \$30.00 per person*

#### **FIRST-**

*served individually*

Mixed Local Lettuces

-with dijon vinaigrette, radish & pecorino

#### **SECOND-**

*choice of*

Grilled Lamb Ribs

-with red wine and roasted mushroom

Chef's Selection of Fish

-seasonal accompaniment

Tagliolini

- with tomato confit, roasted wild mushrooms and sage

#### **THIRD-**

*served family style*

Mignardises

- champagne truffles & lavender shortbread

Sticky Toffee Pudding

-with doppelbock ice cream



**Dinner Menu #2**

*approximately \$45.00 per person*

**FIRST-**

*served family style*

Fried Goat Cheese

-with honey & black pepper

San Marzano Tomato Wood Fired Pizza

-with house-made mozzarella and basil

Mixed Olives

**SECOND-**

*served individually*

Mixed Local Lettuces

-with dijon vinaigrette, radish, & pecorino

**THIRD-**

*choice of*

Grilled Lamb Ribs

-with red wine and roasted mushroom

Chef's Selection of Fish

-seasonal accompaniment

Seared Duck Breast

- with chestnut panisse, pear mostarda

Tagliolini

- with tomato confit, roasted wild mushrooms and sage

**FOURTH-**

*served family style*

Mignardises

- champagne truffles & lavender shortbread

Sticky Toffee Pudding

-with doppelbock ice cream

Sourdough Toast

-with salted butter & dark chocolate



**Dinner Menu #3**

*approximately \$60.00 per person*

**FIRST-**

*served family style*

Assorted Meats & Cheeses  
Fried Goat Cheese  
-with honey and black pepper  
San Marzano Tomato Wood Fired Pizza  
-with house-made mozzarella and basil  
Italian-Style Pickled Vegetables  
Mixed Olives

**SECOND-**

*served individually*

Mixed Local Lettuces  
-with dijon vinaigrette, radish & pecorino

**THIRD-**

*choice of*

Grilled Ribeye  
-with bearnaise sauce  
Chef's Selection of Fish  
-seasonal accompaniment  
Seared Duck Breast  
- with chestnut panisse, pear mostarda  
Tagliolini  
- with tomato confit, roasted wild mushrooms and sage

**FOURTH-**

*served family style*

Mignardises  
- champagne truffles & lavender shortbread  
Sticky Toffee Pudding  
-with doppelbock ice cream  
Sourdough Toast  
-with salted butter & dark chocolate