

Summer 2017 Private Events

MENU I

First Course

(please pick 2 options for your group)

BBQ Brussel Sprouts *apricot pine nut mostarda, BBQ yogurt*

Kale & Cucumber Caesar *shaved cucumbers, anchovy popcorn,
roasted garlic parmesan vinaigrette, lemon confit*

French Onion Soup *crouton, gruyere cheese, brandy*

Main Course

(please pick 3 options for your group)

Zucchini Risotto *charred squash, oregano, parmesan, ricotta*

Pan Roasted Salmon *arugula soubise, tarragon tomato vinaigrette, tomato leek ragu*

Crispy Chicken *charred ripe stone fruit, port braised fennel, leek butter, lemon thyme jus*

Balsamic Short Rib *fontina aligot potatoes, crispy shallots, oven dried tomato
(add \$5 per person to include this as an option)*

Dessert

(please pick 2 options for your group)

Flourless Chocolate Cake *milk chocolate cremeux, coffee ice cream*

Lemon Meringue *baked lemon glass, basil sorbet, blood orange pearls*

Fruit & Sorbet *summer fruit, port syrup, mint*

\$59 per person

**does not include tax, gratuity or beverages*

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MENU II

First Course

(please pick 3 options for your group)

Beef Tataki *butter lettuce puree, mushroom chorizo, soy, crispy shallots*

Summer Vegetable Plate *grilled zucchini, pickled squash, apricot yogurt, oregano vinaigrette*

Watermelon Salad *feta cheese, watercress, radish, pickled rind, toasted black sesame seeds, ssamjang vinaigrette*

Stone Fruit Salad *grilled, pickled golden beets, port sorbet, goat cheese, mint, oregano vinaigrette*

Main Course

(please pick 3 options for your group)

Fig Risotto *blue cheese, wilted radicchio, walnuts, figs*

Pan Roasted Salmon *arugula soubise, tarragon tomato vinaigrette, tomato leek ragu*

Balsamic Short Rib *fontina aligot potatoes, crispy shallots, oven dried tomato*

Crispy Chicken *charred ripe stone fruit, port braised fennel, leek butter, lemon thyme jus*

Octopus Nicoise *deviled egg butter, new potato salad, oregano vinaigrette*

Dessert

(please pick 3 options for your group)

Flourless Chocolate Cake *milk chocolate cremeux, coffee ice cream*

Fruit & Sorbet *summer fruit, port syrup, mint*

Caramel Cake *whiskey basil peaches, raspberry sorbet*

Lemon Meringue *baked lemon glass, basil sorbet, blood orange pearls*

\$69 per person

**does not include tax, gratuity or beverages*

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MENU III

First Course

(please pick 3 options for your group)

Salmon Poke *snow peas, radish, sticky rice, pickled cucumbers, greens*

Tomato Salad *grilled zucchini, burnt roasted garlic puree, fennel bread, fennel greens*

Meat & Cheese Board *prosciutto, burrata, torn figs, grilled bread, aged balsamic*

Squash Blossom *nepitella, lemon ricotta, parmesan, aged balsamic*

Main Course

(please pick 3 options for your group)

Fig Risotto *blue cheese, wilted radicchio, walnuts, figs*

Scallops *pickled summer beans, hummus, lemon yogurt, quinoa*

Lobster Pasta *tomato cavatelli, yellow tomato marinara, saffron, basil*

NY Strip *beef tallow béarnaise, butter lettuce, caramelized shallots, smashed fingerlings, demi*

Lamb Chops *creamed corn, apricot mint marmalade, basil lamb jus*

Dessert

(please pick 3 options for your group)

Flourless Chocolate Cake *milk chocolate cremeux, coffee ice cream*

Lemon Meringue *baked lemon glass, basil sorbet, blood orange pearls*

Fruit & Sorbet *summer fruit, port syrup, mint*

Caramel Cake *whiskey basil peaches, raspberry sorbet*

\$79 per person

**does not include tax, gratuity or beverages*