



PRIVATE DINING MENU

LUNCH

\$1,000 minimum required

DINNER

\$1,500 minimum required
(maximum of 14 guests)

THREE COURSE COLLECTION: \$95 PER PERSON

(1) appetizer, (1) entrée, (1) dessert

wine pairing with each course: \$30 additional per person

FOUR COURSE COLLECTION: \$105 PER PERSON

(2) appetizers, (1) entrée, (1) dessert

wine pairing with each course: \$40 additional per person

FIVE COURSE COLLECTION: \$125 PER PERSON

(2) appetizers, (1) fish course, (1) meat course, (1) dessert

wine pairing with each course: \$50 additional per person

dietary restrictions will be happily accommodated

- all prices are exclusive of 8.75% sales tax & 22% gratuity -



SAVORY CANAPÉS

scallop, panchetta, basil pesto

crab cake, sriracha aioli

petite beef wellington

lamb kebab, tzatziki sauce

ahi tuna poke, white soy, green onion

fingerling potato, crème fraîche, caviar

celery root, goat cheese profiterole

fennel, goat cheese tart

SELECTION OF 3 FOR \$20 PER PERSON

SELECTION OF 5 FOR \$25 PER PERSON

APPETIZERS

heirloom lettuce

baked fig, prosciutto, fig vinaigrette

young beet salad

granny smith apple, chevre, walnut vinaigrette

potato gnocchi

white veal glaze, asparagus salad

scallop, panko, nori, wasabi potato purée, edamame, ponzu

baby arugula, anjou pear

point reyes blue, candied walnuts

vegetable risotto, black truffle



ENTRÉES

sable fish

portobello mushroom, black kale, cipollini onion, parsnip puree

seared alaskan halibut

braised fennel, aromatic cream fumet

arctic char

roasted sunchoke puree, crispy caper

wagyu beef short rib

potato confit, carrot cream, succotash

kurobuta pork loin

honey jalapeno sweet potato, swish chard

grass-fed beef tenderloin

"mille feuille" potato, brussel sprouts, cabernet demi glaze

truffle tremor ravioli

sweet english pea, egg yolk, brown butter



DESSERT

tcho chocolate, hazelnut, black pepper rhubarb sorbet

fruit tart, chocolate raspberry tart, hazelnut cream puff

ricotta cheese cake, port poached figs, pistachio ice cream

ENHANCEMENTS

selection of three cheeses (\$25)

selection of five cheeses (\$35)

osetra caviar

