

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

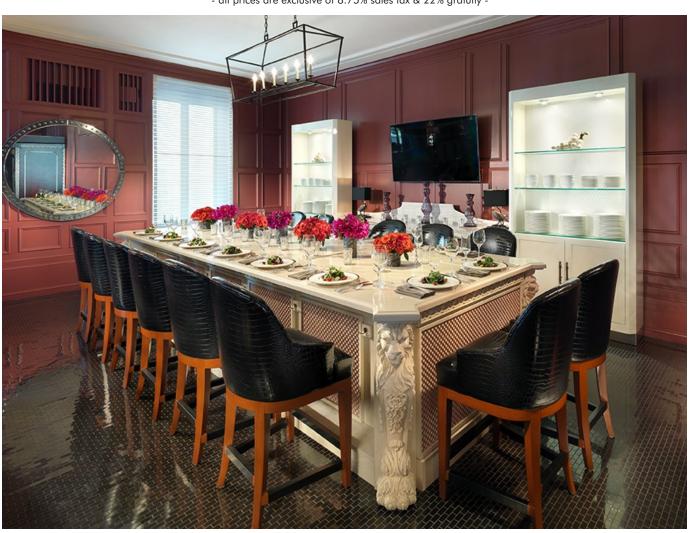
FOUR COURSE COLLECTION: \$105 PER PERSON

(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 feulle" 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

