

Seated Dinner

\$150 per guest

Raw Bar Plateau

Chef's Selection of Oysters,
King Crab Legs, Maine Lobster Claws and Picked Dungeness Crab

Second Course

served for the table

Leo's Louie with Rock Shrimp, Gem Lettuce, Radish and Fennel
Little Gem Salad, Roasted Baby Beets and Carrots,
Hazelnuts, Dukkah Green Goddess
Shishitos, Trout Roe, Smoked Trout Bottarga, Honey Lime Dressing

Third Course

served for the table

Ocean Trout, Black Lentils, Sum Choy, English Peas,
Pickled Enoki Mushrooms, Miso-Eggplant Pureé
Warm Buttered Lobster Roll, Cultured Uni Butter and Brioche
Braised Short Rib, Pomme Purée, Red Wine Jus and Uni Butter
French Fries with Dynamite Sauce

Dessert

served for the table

Denise's Walnut Cookies

Passed Reception

\$90 per guest

Deviled Egg with Wing-Fried Oyster

Rock Crab Toast, Pine Nuts, Asparagus, Radish, Dill Aioli

Wild Mushroom Toast, Midnight Moon Goat Cheese, Fava Bean

Caviar, Crème Fraîche, Chives, Truffled Beet Pancake

Little Gem Lettuce Cup with Seasonal Vegetables

Tater Tot, Salt Cod Brandade, Crème Fraîche, Tapenade

Mini Buttered Lobster Rolls

French Fries with Dynamite Sauce

Seated Lunch

\$70 per guest

Oysters

Chef's Selection of Oysters on the Half Shell

Second Course

served for the table

Leo's Louie with Rock Shrimp, Gem Lettuce, Radish and Fennel
Little Gem Salad, Roasted Baby Beets and Carrots,
Hazelnuts, Dukkah Green Goddess

Third Course

served for the table

Ocean Trout, Black Lentils, Sum Choy, English Peas, Pickled Enoki
Mushrooms, Miso-Eggplant Pureé
Warm Buttered Lobster Roll, Uni Butter, Brioche
Chicken Fried Pork Schnitzel and Spring Green Caesar
French Fries with Dynamite Sauce

