

PRIVATE DINING INDIVIDUALLY SERVED MENU OPTIONS

A LA CARTE | PRICES VARY
from our dining room menu (for parties up to 8 people)

THREE COURSE MENU | STARTING AT \$83
includes first course, main course & dessert

FOUR COURSE MENU | STARTING AT \$97
includes first course, entrée & dessert with an additional course
the additional course can be a pasta or cheese plate

CHEF'S SIX COURSE TASTING MENU | STARTING AT \$140
sommelier wine pairings available starting at \$77

PASSED HORS D'OEUVRES MENU \$18 PER PERSON | SELECT 3 ITEMS

SALAMI TART | spring pea, shallot

KALE CHIP | chevre

GOUGÈRES

WILD RICE CROQUETTE | duck liver mousse

TUNA TARTARE | rice cracker

CARROT TALLOW | english muffin

IMPOSSIBLE KIBBEH | yogurt
\$4 PER PERSON SURCHARGE*

ENGLISH MUFFIN | sea urchin
\$8 PER PERSON SURCHARGE*

CAVIAR BLINI | crème fraîche
\$8 PER PERSON SURCHARGE*

HAPPY OYSTER | caviar
\$10 PER PERSON SURCHARGE*

FIRST COURSE | SELECT 2 OPTIONS

DIVER SCALLOP | charleston gold rice, umeboshi
\$9 SURCHARGE PER PERSON*

WARM BREAD SALAD | arugula, carrot, beet, avocado, crescenza

LITTLE GEM SALAD | snap pea, asparagus, sunflower, buttermilk vinaigrette

FOIE GRAS TERRINE | shiitake mushroom, fried rice bread
\$12 PER PERSON SURCHARGE*

KANPACHI CRUDO | fava bean, guajillo, cilantro, pepita

SOUP OF THE DAY

*all surcharges are applied to the per-person price of the *entire group*.
menu items are subject to availability, as well as the Chef's discretion, on the day of your event.

PASTA | SELECT 1 OPTION

can be offered as a starter, mid-course or main dish | one per course

GNOCCHI | maine lobster, chervil, yuzu

\$10 SURCHARGE FOR FIRST COURSE & MID-COURSE •
\$18 SURCHARGE FOR MAIN DISH •

GNOCCHI | truffle, sweet corn, koji

\$25 SURCHARGE FOR FIRST COURSE & MID-COURSE •
\$40 SURCHARGE FOR MAIN DISH •

GNOCCHI | meat sugo, lacinato kale, wagon wheel cheese

GNOCCHI | wild mushroom, parmesan

MAIN COURSE | SELECT 3 OPTIONS

(ONE SEAFOOD, ONE BIRD, & ONE MEAT)

STRIPED SEA BASS | cauliflower, castelvetro, romesco

FISH OPTION CHANGES DAILY DUE TO SEASONALITY AND AVAILABILITY | YOUR EVENINGS FISH MAY NOT BE THE SAME AS ABOVE

DUCK | breast, confit, bok choy, nasturtium

-OR-

CHICKEN | baby fava, wild mushroom, turnip, miso

BRAISED SHORTRIB | asparagus, potato, spring onion, consommé

-OR-

WAGYU STEAK | gold chard, kohlrabi, celery root, bordelaise

(SELECT ONE WAGYU STEAK OPTION)

\$10 SURCHARGE FOR WAGYU HANGER STEAK •

-OR-

\$25 SURCHARGE FOR WAGYU STRIPLON •

DESSERT | SELECT 2 OPTIONS

ALMOND CAKE | fennel, kumquat, yogurt

CHEESECAKE | fromage blanc, cherry, cardamom

CHOCOLATE PAVÉ | dark chocolate, espresso, cocoa nib

• all surcharges are applied to the per-person price of the *entire group*.

CHEF/OWNER TRACI DES JARDINS | CHEF DE CUISINE AUDIE GOLDER | SOUS CHEF GEORGE DUFRESNE

SOURCED FROM DIRTY GIRL, DREYER, HOFFMAN, LIBERTY, MARIQUITA, MONTEREY, PEACH, STAR ROUTE, MURDOCK, URBAN BEE, WATER TO TABLE, WATSON, WOLFE