



2020

PRIVATE DINING MENU 1

Appetizers

Choice of one

CAESAR SALAD

House made Caesar Dressing,
Spanish Anchovies, Shaved Parmesan

WILD MUSHROOM SOUP

Fresh Wild Mushrooms, Truffle Oil & Chives

Entrées

Choice of one

BEEF FILET MIGNON

Roasted Beets, Broccolini,
Yukon Gold Potato Puree, Red Wine Sauce

ROASTED SCOTTISH SALMON

Sweet Corn & Lump Crab Chowder,
Smoked Trout Caviar, Lemon Oil

JIDORI FARMS FREE RANGE CHICKEN

Herbed Farro Rice, Wild Mushrooms,
Toasted Walnuts, Roasted Chicken Sauce, Sage Oil

Dessert

CHEF'S SEASONAL DUO

\$65 per person



2020

PRIVATE DINING MENU 2

Appetizer

Choice of one

CALIFORNIA ORGANIC MINI KALE SALAD

Local Medjool Dates, Grapefruit, Avocado, Walnuts,
Heirloom Tomato, Shaved Parmesan, Caper-Citrus Vinaigrette

WILD MUSHROOM SOUP

Fresh Wild Mushrooms, Truffle Oil & Chives

TUNA TARTARE

Wasabi Mayo, Spicy Lemon Sauce, Scallions,
Avocado, Wasabi Tobiko, Cilantro, Nori Flakes

Entrée

Choice of one

BEEF FILET MIGNON

Roasted Beets, Broccolini,
Yukon Gold Potato Puree, Red Wine Sauce

SEARED CHILEAN SEA BASS

Scented Jasmine Rice, Shiitake Mushrooms,
Edamame, Toasted Sesame, Pickled Ginger, Soy Mirin

JIDORI FARMS FREE RANGE CHICKEN

Herbed Farro Rice, Wild Mushrooms,
Toasted Walnuts, Roasted Chicken Sauce, Sage Oil

Dessert

CHEF'S SEASONAL TRIO

\$75 per person



2020

PRIVATE DINING MENU 3

Hors d' Oeuvre Trio

Ahi Tuna Poke

Crab & Shrimp Cake

Mini Oven Dried Tomatos & Point Reyes Blue Cheese

1st Course

Choice of one

CALIFORNIA ORGANIC MINI KALE SALAD

Local Medjool Dates, Grapefruit, Avocado, Walnuts,
Heirloom Tomato, Shaved Parmesan, Caper-Citrus Vinaigrette

MAINE LOBSTER BISQUE

Maine Lobster, Cognac-Tarragon Crème Fraîche

Entrée

Choice of one

14OZ. PRIME NEW YORK STEAK

Broccolini, Yukon Gold Potato Puree,

Roasted Heirloom Carrot, Red Wine Sauce

SEARED CHILEAN SEA BASS

Scented Jasmine Rice, Shiitake Mushrooms,

Edamame, Toasted Sesame, Pickled Ginger, Soy Mirin

MAPLE LEAF DUCK BREAST

Forbidden Black Rice, Duck Confit, Salsify,

Tokyo Turnips, Romanesco, Bigarade Sauce

Dessert

CHEF'S SEASONAL TRIO

\$85 per person