

YARDBIRD

Prix-Fixe

\$95 per guest
\$75 beverage pairing

Amuse Bouche

Chicken & Caviar

Pressure Fried Chicken, Crème Fraîche
Premium Caviar

Perrier Jouet Grand Brut

Starters

- Choice Of -

Oyster Rockefeller

Blue Point Oysters, Herbaceous Spinach,
Butter, Gratinéed Breadcrumbs

Pear & Arugula Salad

Crisp Pears, Peppery Arugula,
Spiced Peanut Brittle, Aged Balsamic

Seared Scallop

Caramelized Scallop, Seasonal Citrus,
Brown Butter

Frank Family Chardonnay - Carneros 2021

Entrées

- Choice Of -

Beef Wellington

Beef Filet Wrapped in Duxelles & Puff Pastry,
Red Wine Jus

Stags' Leap Cabernet - Napa Valley 2021

Whole Branzino

Herb-Stuffed, Roasted Branzino, Lemon, Olive Oil

Hartford Court Pinot Noir - Russian River 2022

Butter-Poached Lobster Risotto

Aromatic Herbs

J. de Villebois Pouilly Fumé - Loire Valley 2022

Sides

- Choice Of -

Blackened Green Beans

Charred, Spices

Truffle Hasselbeck Potato

Crisp-Edged Potato, Truffle Oil, Herb Butter



Honey-Roasted Butternut Squash

Caramelized Squash, Spiced Honey

Desserts

- Choice Of -

Devil's Food Cake

Chocolate Cake, Dark Cocoa Ganache

Pavlova

Crisp Meringue, Whipped Cream,
Seasonal Berries

Espresso Martini or Prosecco