

arvine

PRIVATE EVENTS

COLD STARTERS

HALF DOZEN OYSTERS

sea lettuce & champagne gelee
add caviar supp \$12

HIPPIE CAESAR

toasted seeds, avocado,
parmesan dressing

PICKLED FENNEL & BASIL SALAD

applewood smoked bacon,
toasted almonds

CITRUS CURED DAILY FISH CRUDO

fermented farro, cucumber vinaigrette

GRASS-FED BISON TARTARE

calabrian chile "gochujang",

HOT STARTERS

BRUSCHETTA OF THE DAY

seasonal driven ingredients

DUCK LIVER HUSH PUPPIES

pickled jalapenos, mandarin jam

BUTTERNUT SQUASH POLENTA

kohlrabi-pine nut caponata, stracciatella

SAFFRON RISOTTO

buttered king crab, east coast mussels

3 COURSE MENU \$110

choice of 3 cold starters or hot starters,
2 entrees and 2 desserts - served family style

4 COURSE MENU \$145

choice of 2 cold starters, 2 hot starters and
2 entrees and 2 desserts - served family style

CAVIAR SERVICE

WHITE STURGEON CAVIAR

local creme fraiche, heirloom cornmeal blinis supp. \$30

BAKED IN HOUSE

FENNEL POLLEN FOCACCIA

roast garlic-lemon butter

BROCCOLI & PARMESAN HUMMUS

macerated beets, garlic-herbed flatbread

CARRY ON

ROASTED BLACK BASS

leeks vinaigrette, hazelnuts,
champagne sauce

GRANDMA'S BOLO'

house-made squid ink pappardelle,
picholine olives

WHOLE WHEAT FRIED CHICKEN

autumn greens, walnut-miso vinaigrette

HAPPY VALLEY STRIP STEAK

smoked beet "BBQ",
carrot-farro gratin

CHILE-GARLIC CHARRED KINGFISH

tomato-anchovy braised rapini,
house sesame pita

IBERIAN PORK CHOP

sweet potato, seasonal fruit brown
butter. add seared foie gras supp \$24

DESSERTS

CHEESE OF THE DAY

seasonal marmalade & pure honey

AFFOGATO

mascarpone ice cream, espresso

HONEY ROASTED ORCHARD FRUITS

whiskey-vanilla "anglaise"

DARK CHOCOLATE, COCONUT MILKSHAKE

miso, cinnamon crema

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.