



DINNER

4 Courses, Served Family Style, \$100 per Guest

Starters For the Table

Included

FAVA BEAN HUMMUS
mint, charred lemon,
grilled sourdough

CHARRED EGGPLANT
yogurt, chili, mint, pita

LITTLE GEM CAESAR SALAD
local farm lettuces, white anchovy
caesar dressing, aged parmigiano,
sourdough croutons

MEDITERRANEAN SALAD
cucumber, marinated olives, tomatoes,
avocado, fennel, peppadews, feta,
za'atar vinaigrette

Appetizers

Choose 2

SALMON CRISPY RICE
nori, siracha aioli, herb oil

CAVIAR TOTS +\$5PP
yukon gold potato, crème fraîche,
red caviar

POTATO DUMPLINGS
caramelized onions, sour cream,
maldon sea salt

AHI TUNA TARTARE
crushed avocado, charred lemon soy,
chive, house-made kettle chips

BURRATA
pumpkin seed granola, blackberries,
aged balsamic, radicchio

COLOSSAL SHRIMP COCKTAIL +\$5PP
smoked vodka cocktail sauce, lemon

Mains

Choose 3

PAN ROASTED CHICKEN
chicken breast, wild rice, brussels sprouts,
mission fig jus

GRILLED BLACK ANGUS SKIRT STEAK
au poivre steak sauce

WILD MUSHROOM TAGLIATELLE
cremini, oyster, shiitake, mascarpone,
black truffle butter

PAN SEARED SALMON
cauliflower, citrus, toasted hazelnuts,
brown butter vinaigrette

WHOLE GRILLED BRANZINO +\$10PP
shaved fennel, artichoke, grapefruit,
salsa verde

BOLOGNESE RIGATONI
beef, pork, crushed tomatoes, mint,
whipped ricotta

GRILLED SKEWER
spiced ground lamb & beef, tzatziki,
wild rice, harissa vinaigrette

Dessert

Included

NY CHEESECAKE
red currant,
candied hazelnuts

CHOCOLATE CARAMEL PIE
chantilly

FRESH BERRIES
& SORBET

Enhancements

Add fresh seafood and caviar to your assortment of starters for the table.

Seafood Towers

Market Price | Minimum 20 Guests

a seasonal assortment of east & west coast
oysters, colossal shrimp, tuna tartare,
crab and lobster

Caviar Service

\$65 per Ounce | Minimum 5 Ounces

osetra amber gold, house-made potato
chips, tater tots, crème fraîche, chives,
shallots, hard-boiled egg

Oyster Platters

Market Price per Dozen

east & west coast oysters,
smoked vodka cocktail sauce,
pink peppercorn mignonette

PLEASE NOTE THAT MENU ITEMS MAY CHANGE BASED ON THE SEASON AND AVAILABILITY OF QUALITY INGREDIENTS.

PRIVATE EVENTS