



D R I F T

SITDOWN SPECIAL EVENT MENU FOUR COURSE PRIX FIXE - TIER TWO

COLD

(SELECT TWO - SHARABLE FOR THE TABLE)

UNTRADITIONAL CAESAR SALAD
boquerones, sourdough, red cow parmesan

CRIMSON AHI TUNA RIBBONS
cucumber, ponzu, scallion

JUMBO SHRIMP COCKTAIL
cocktail sauce

DRIFT ROLL
spicy salmon, tuna, hamachi, avocado, mango,
wasabi tobiko

HOT

(SELECT TWO - SHAREABLE FOR THE TABLE)

RICE CAKES
scarmoza, nduja aioli, thai basil

RIGATONI
hand made, spicy vodka sauce, pecorino romano

PRAWNS
coconut curry, persian black lime, chili oil

OCTOPUS
butter beans, chorizo jam, salsa verde

INCLUDED FOR THE TABLE:
White Stone Polenta, Honey Roasted Carrots, Brussel Sprouts

ENTREES

(SELECT TWO - SHARABLE FOR THE TABLE)

HALIBUT
preserved meyer lemon, capers, brown butter, charred brussels

BLACK BASS
miso glazed, citrus beurre blanc, baby bok choy sesame

WHOLE ROASTED BRANZINO
lemon, bearnaise

ENTREES

(SELECT TWO - SHARABLE FOR THE TABLE)

FILET MIGNON
snake river farms, cognac peppercorn

SKIRT STEAK
snake river farms, coffee rubbed, chimichurri

HERITAGE CHICKEN
madeira, wild mushrooms

DESSERTS

(SELECT TWO - SHARABLE FOR THE TABLE)

BREAD PUDDING
apple & pear, caramel

RICE PUDDING
coconut, saffron

CHEESECAKE
basque style, fresh berries

SOUFFLE
roasted banana, crème anglaise

MINIMUM OF 10 GUESTS PER EVENT-SERVED SHARABLE STYLE
PRICED AT PER PERSON. PLUS TAX, GRATUITY, AND ADMIN FEE