



D R I F T

SITDOWN SPECIAL EVENT MENU FOUR COURSE PRIX FIXE - TIER ONE

COLD

(SELECT TWO - SHARABLE FOR THE TABLE)

THE BEST BURRATA & PROSCIUTTO
barrel aged maple syrup, sicilian olive oil

UNTRADITIONAL CAESAR SALAD
boquerones, sourdough, red cow parmesan

CHOPPED AUTUMN SALAD
candied pecans, meredith farms feta,
champagne maple vinaigrette

DESSERTS

(SELECT TWO - SHARABLE FOR THE TABLE)

APPLE & PEAR BREAD PUDDING

BASQUE STYLE CHEESECAKE

WARM CHOCOLATE CHIP COOKIES

HOT

(SELECT TWO - SHAREABLE FOR THE TABLE)

ARANCINI
scarmoza, nduja aioli, thai basil

RIGATONI
hand made, spicy vodka sauce,
pecorino romano

PRAWNS
coconut curry, persian black lime, chili oil

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

FILET MIGNON
cognac peppercorn sauce, honey roasted carrots

HERITAGE CHICKEN
madeira, wild mushrooms, white cheddar polenta

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