



SONATA'S

RESTAURANT



GROUP DINING

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EVENT SALES MANAGER

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GROUP EVENTS

Come celebrate culinary artistry and genuine hospitality at Sonata's Restaurant. Our award winning restaurant boasts some of the finest spaces Scottsdale has to offer. Whether you're hosting a corporate meeting, rehearsal dinner, birthday celebration, luncheon, family gathering or just getting together for a night on the town, we will make your special occasion memorable.

Groups can choose from our Scottsdale Patio, Main Dining Room or our exclusive "Main Stage". Sonata's offers partial and full restaurant buyouts and will even open for lunch just for you.

Contact your dedicated event manager to book your next exceptional experience with us.

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S O N A T A ' S

R E S T A U R A N T



GROUP EVENTS



THE MAIN STAGE

SEATED EVENTS: UP TO 45 GUESTS

RECEPTION EVENTS: UP TO 55 GUESTS

(Multiple seating configurations available)

The Main Stage at Sonata's offers romance, luxury, and drama. This area is perfect for social gatherings and company parties. The Main Stage is showcased by a beautiful stamped-tin ceiling, over-stuffed gold banquette and Italian leather chairs. This exclusive area of the main dining room can be left open to the atmosphere of the restaurant or closed off with drapes to be more private.

GROUP EVENTS



THE MAIN DINING ROOM

SEATED EVENTS: UP TO 120 GUESTS

RECEPTION EVENTS: UP TO 200 GUESTS

(Multiple seating configurations available)

Old World meets New in the Main Dining Room at Sonata's. Adorned with overstuffed banquettes, Swarovski crystal chandeliers and an open kitchen design, our main dining room is sure to impress your guests. This versatile space offers space for intimate family gatherings and large celebrations. Come party with us!

GROUP EVENTS



THE SCOTTSDALE TERRACE

SEATED EVENTS: UP TO 30 GUESTS

RECEPTION EVENTS: UP TO 40 GUESTS

(Multiple seating configurations available)

The Scottsdale Terrace at Sonata's is one of Scottsdale's most luxurious patios, able to accommodate up to 40 guests. This space is adorned with a large fire-pit, over-stuffed banquette seating and padded patio chairs, surrounded by lush greenery. A beautiful place for seated events and small receptions, the Scottsdale Terrace can accommodate up to 30 guests for a seated event or 40 reception style.

GROUP EVENTS



FULL PATIO BUYOUT

SEATED EVENTS: UP TO 60 GUESTS

RECEPTION EVENTS: UP TO 120 GUESTS

(Multiple seating configurations available)

The patio at Sonata's is one of Scottsdale's most luxurious patios, able to accommodate up to 120 guests. This space is adorned with a large fire-pit, over-stuffed banquette seating, your own private bar, and multiple seating arrangements. The newly renovated patio offers a lush garden atmosphere with misters and heaters to keep the space comfortable all year round. A beautiful place for large parties and corporate events, the patio is sure to impress your guests.

#PARTYATSONATAS

GROUP EVENT INFORMATION

FOOD AND BEVERAGE MINIMUMS

When booking your group reservation, please note that dates come with a food and beverage revenue guarantee. Minimums vary based on the day of the week and time of the year and do not include service charge, sales tax, or gratuity.

EVENT GUARANTEES

We will need to receive your final guest commitment 3 calendar days prior to your event(s). Should this number not be made available at the requested time, the originally established attendance will be used. The actual attendance or the final guaranteed guest count will be charged, whichever is greater. If the guest number increases the day of the event we will do our best to accommodate.

Group menus and beverage choices will need to be selected 2 weeks in advance. This will guarantee food and beverage item availability and printing of the menus for the day/night of the event.

SERVICE CHARGE AND APPLICABLE TAX

Services listed in this packet are subject to a 4% service charge and appropriate sales tax. The amount of gratuity you choose to leave for our servers is determined solely by you. You may indicate the amount of the tip in the pre-authorization form or wait for your final check before deciding on the amount of the tip.

CANCELLATION

If you cancel with less than 2 weeks' notice you will be responsible for 50% of your food and beverage charge, sales tax, and the 4% service charge on the full minimum as penalty. Cancellation within 24 hours prior to the event reservation will result in 100% responsibility of your food and beverage charge, sales tax, and the 4% service charge.

Cancellations for larger events and restaurant buyouts have different terms based on deposits and time lines. Please speak to your event manager for more details.

CONFIRMING RESERVATION

In order to reserve space for your group event, a confirmation form will be sent by our Event Manager via email and it will need to be signed by 3 calendar days after the form was sent. To confirm larger events including buyout a deposit will be required.

PATIO RESERVATIONS

Although Mother Nature loves Sonata's, even she can't guarantee perfect weather. Our events are rain or shine. In the case of inclement weather our managers will do their best to relocate the event based on the other reservations and contracts previously made. There is no guarantee that relocation will be possible and you will not receive a credit, nor will your food and beverage minimum be reduced or waived.

MENU

We are dedicated to the craftsmanship of food and wine and our menus change seasonally. When choosing your food and wine options please note substitutions may occur when menu changes take place. Prix-fixe menus are required for parties over 15. Guests can choose their option during their dining experience. Sales tax, gratuity, and 4% service charge are not included in menu pricing. Any outside food (dessert, kosher, dietary restricted items) will be charged a per person plate fee added on to the final bill.

DECORATION CLAUSE

We love when guests make our space their own by adding special touches to their event. Centerpieces, candles, balloons attached to weights and table cloths are all great ways to make your event with us as original and custom as possible. In order to ensure that each future guest can have the same custom experience, we don't allow anything that will stick around any longer than your event. These include; feathers, confetti, adhesives on any surfaces, loose balloons, and of course glitter (yes it is flashy and fun, but it lasts forever).

FINAL PAYMENT

We do not provide separate checks for group events. Upon completion of the event, one check will be prepared with all food, beverage, incidental charges, sales tax, and our service charge. Payment of the entire guest check is due upon completion of the event. Sonata's Restaurant accepts cash and all major credit cards.



#PARTYATSONATAS

GROUP MENUS

Vegetarian option available upon request

Available plated, family style or buffet

Brunch Menu

\$25 Per Person

(Available on Saturday's and Sunday's 10AM—3PM)

For the Table

(served family style)

FRESH FRUIT

CINNAMON ROLLS APPLEWOOD SMOKED BACON, DUCK FAT GLAZE, SHAVED CHOCOLATE

Entrée Course

(choice of)

(select four choices for your menu)

BLUEBERRY PANCAKES LEMON RICOTTA, MAPLE BLUEBERRY SYRUP

CRISPY STUFFED FRENCH TOAST SPICED STONE FRUITS, CANDIED BRANDY BUTTER, MRS. BW SYRUP

BELGIUM WAFFLE FRESH BERRIES, WHIPPED BUTTER, POWDERED SUGAR

2 EGGS ANY STYLE APPLEWOOD SMOKED BACON OR CHICKEN, BREAKFAST POTATO, TOAST

HUEVOS RANCHEROS QUESADILLA STUFFED WITH CHORIZO, BEANS & CHEESE, RANCHERO SAUCE

SONATA'S EGGS BENEDICT PROSCIUTTO, SPINACH, BRIOCHE, TRUFFLE HOLLANDAISE,
BREAKFAST POTATO, ARUGULA SALAD

WILD MUSHROOM OMLETTE BABY SPINACH, GRUYERE CHEESE, CONFIT TOMATO, BREAKFAST POTATO

"LIL PIGGY" OMLETTE PORK BELLY, POTATO, GUACAMOLE, SALSA VERDE, CRÈME FRAICHE, ARUGULA SALAD

BEEF AND GOAT CHEESE SALAD BEEF, BEEF MARSHMALLOW, AVOCADO, GRAPEFRUIT,
CRISPY GOAT CHEESE, CITRUS VINAIGRETTE

CAESAR SALAD ROMAINE, FRISEE, RADICCHIO, CONFIT TOMATO, CAESAR DRESSING

LUMP CRAB B.L.T. APPLEWOOD BACON, CONFIT TOMATO, ROMAINE HEART, FRENCH FRIES

WAGYU BEEF SLIDERS GRUYERE CHEESE, LETTUCE, RED ONION, RUSSIAN DRESSING, FRENCH FRIES

ENHANCE YOUR MENU

Add Dessert Course

(+\$5 per person)

(select two for your menu)

PEANUT BUTTER CHOCOLATE MOUSE BANANA BRULEE, CARAMELIZED WHITE CHOCOLATE

HONEY CAKE CLOVE HONEY CAKE LAYERED WITH WHIPPED SOUR CREAM FROSTING

SPURGOS —MINI BEIGNETS LITHUANIAN MINI DOUGHNUTS, VANILLA PASTRY CREAM,
HAZELNUT CHOCOLATE AND STRAWBERRY MARMALADE

WARM CHOCOLATE CAKE SPICY CHOCOLATE SAUCE, CANDIED WALNUTS, CARAMEL ICE CREAM

NOTE: FOR LARGE GROUPS OVER 25 THE MENU IS LIMITED TO 3 ENTREES

****TO ADD AN ADDITIONAL COURSE, OPTIONS ARE ON PAGE 12****

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Vegetarian option available upon request

Available plated, family style or buffet

Lunch Menu

\$25 Per Person

We will open for lunch just for you!

Monday—Friday 11AM—3PM

For the Table

(served family style)

KEPTA DUONA CRISPY RYE BREAD, DUCK FAT AIOLI, HAVARTI CHEESE SAUCE

Entrée Course

(select four choices for your menu)

CHICKEN CAESAR SALAD GRILLED CHICKEN BREAST, ROMAINE HEART, FRISEE, RADICCHIO,
SPANISH ANCHOVIES, PARMESAN CRUTON

FARMHOUSE SALAD GRILLED CHICKEN BREAST, ENGLISH CUCUMBER, TOMATO CONFIT, NICOISE OLIVE, BREAKFAST
RADISH, APPLEWOOD BACON, EGG, GRUYERE CHEESE

CHICKEN KIEV HERB BUTTER, HAVARTI CHEESE, WILD MUSHROOM, MASHED POTATO, CHICKEN JUS

PORK OR CHICKEN KABOB PERSIAN SPICE, MOROCCAN COUSCOUS, TZATZIKI SAUCE, FRESNO CHILI

STUFFED CABBAGE ROLLS BRYNDZA CHEESE, YUKON GOLD MASHED POTATO,
VELVETY TOMATO SAUCE, BEEF, PORK AND RICE

CRISPY SKIN SALMON BOK CHOY, COCONUT SCENTED BLACK RICE,
WHOLE GRAIN MUSTARD GLAZE, CITRUS BUTTER SAUCE

WAGYU BEEF SLIDER GRUYERE CHEESE, LETTUCE, RED ONION, RUSSIAN DRESSING, FRENCH FRIES

Dessert Course

(served family style)

SPURGOS —MINI BEIGNETS LITHUANIAN MINI DOUGHNUTS, VANILLA PASTRY CREAM,
HAZELNUT CHOCOLATE AND STRAWBERRY MARMALADE

NOTE: FOR LARGE GROUPS OVER 25 THE MENU IS LIMITED TO 3 ENTREES

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GROUP MENUS

Vegetarian option available upon request

Available plated, family style or buffet

Dinner Menu

\$45 Per Person

For the Table

(served family style)

KEPTA DUONA CRISPY RYE BREAD, DUCK FAT AIOLI, HAVARTI CHEESE SAUCE

Salad Course

(select two choices for your menu)

CAPRESE MOZZARELLA CHEESE, CONFIT TOMATO, BASIL, EVOO

MIXED BABY GREENS SALAD ENGLISH CUCUMBER, TOMATO CONFIT, NICOISE OLIVE, BREAKFAST RADISH, CRISPY SHALLOT, BALSAMIC VINAIGRETTE

CAESAR ROMAINE HEARTS, FRISEE, RADICCHIO, SPANISH ANCHOVIES, PARMESAN, CROUTON

BEEF & GOAT CHEESE SALAD BEEF, BEEF MARSHMALLOW, AVOCADO, GRAPEFRUIT, CRISPY GOAT CHEESE, CITRUS VINAIGRETTE

Entrée Course

(select four choices for your menu)

TAGLIATELLE BOLOGNESE FRESH TAGLIATELLE PASTA, SAN MARZANO TOMATO,

RICOTTA CHEESE, BEEF & PORK BOLOGNESE SAUCE

STUFFED CABBAGE ROLLS BRYNDZA CHEESE, YUKON GOLD MASHED POTATO,

VELVETY TOMATO SAUCE, BEEF, PORK, RICE

CHICKEN KIEV HERB BUTTER, HAVARTI CHEESE, WILD MUSHROOM, MASHED POTATO, CHICKEN JUS

CRISPY SKIN SALMON BOK CHOY, COCONUT SCENTED BLACK RICE,

WHOLE GRAIN MUSTARD GLAZE, CITRUS BUTTER SAUCE

PORK OR CHICKEN KABOB PERSIAN SPICE, MOROCCAN COUSCOUS, TZATZIKI SAUCE, FRESNO CHILI

CHARRED SPANISH OCTOPUS PASTA PANCETTA, CARAMELIZED ONION, OLIVE,

PERCIATELLI PASTA, CHILI, PARMESAN

Dessert Course

(select two choices for your menu)

PEANUT BUTTER CHOCOLATE MOUSE BANANA BRULEE, CARAMELIZED WHITE CHOCOLATE

HONEY CAKE CLOVE HONEY CAKE LAYERED WITH WHIPPED SOUR CREAM FROSTING

SPURGOS –MINI BEIGNETS LITHUANIAN MINI DOUGHNUTS, VANILLA PASTRY CREAM,

HAZELNUT CHOCOLATE AND STRAWBERRY MARMALADE

WARM CHOCOLATE CAKE SPICY CHOCOLATE SAUCE, CANDIED WALNUTS, CARAMEL ICE CREAM

ENHANCE YOUR MENU

1 6OZ HOUSE CUT RIBEYE ROASTED ROOT VEGETABLES, TRUFFLE PARMESAN FRIES,
MÂITRE D' BUTTER, DEMI-GLACE (+\$8 PER PERSON)

NOTE: FOR LARGE GROUPS OVER 25 THE MENU IS LIMITED TO 3 ENTREES

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****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Vegetarian option available upon request
Available plated, family style or buffet

Dinner Menu

\$60 Per Person

For the Table

(served family style)

KEPTA DUONA CRISPY RYE BREAD, DUCK FAT AIOLI, HAVARTI CHEESE SAUCE
PIEROGIES CRÈME FRAICHE, CAVIAR, TRUFFLE ESSENCE
TUNA AND SALMON CRUDO GREEN APPLE & GINGER GREMOLATA, AVOCADO, TROUT ROE, TARO CHIP

Salad Course

(select two for your menu)

MIXED BABY GREENS SALAD ENGLISH CUCUMBER, TOMATO CONFIT, NICOISE OLIVE, BREAKFAST RADISH,
CRISPY SHALLOT, BALSAMIC VINAIGRETTE
CAESAR ROMAINE HEARTS, FRISEE, RADICCHIO, SPANISH ANCHOVIES, PARMESAN, CROUTON
CAPRESE MOZZARELLA CHEESE, CONFIT TOMATO, BASIL, EVOO
BEET & GOAT CHEESE SALAD BEET, BEET MARSHMALLOW, AVOCADO, GRAPEFRUIT,
CRISPY GOAT CHEESE, CITRUS VINAIGRETTE

Entrée Course

(select four for your menu)

TAGLIATELLE BOLOGNESE FRESH TAGLIATELLE PASTA, SAN MARZANO TOMATO,
RICOTTA CHEESE, BEEF & PORK BOLOGNESE SAUCE
PAN SEARED SEA BASS PARMESAN SCALLOP POTATO, SWEET PEPPER, NICOISE OLIVE, VELVETY TOMATO SAUCE
CHICKEN KIEV HERB BUTTER, HAVARTI CHEESE, WILD MUSHROOM, MASHED POTATO, CHICKEN JUS
LAMB OR PORK OR CHICKEN KABOB PERSIAN SPICE, MOROCCAN COUSCOUS, TZATZIKI, FRESNO CHILI
BRAISED SHORT RIB VALDEON BLUE CHEESE, TAGLIATELLE PASTA, PEARL ONION,
TOASTED ALMOND, NATURAL JUS

Dessert Course

(select two for your menu)

PEANUT BUTTER CHOCOLATE MOUSE BANANA BRULEE, CARAMELIZED WHITE CHOCOLATE
HONEY CAKE CLOVE HONEY CAKE LAYERED WITH WHIPPED SOUR CREAM FROSTING
SPURGOS –MINI BEIGNETS LITHUANIAN MINI DOUGHNUTS, VANILLA PASTRY CREAM,
HAZELNUT CHOCOLATE AND STRAWBERRY MARMALADE

ENHANCE YOUR MENU

PETITE FILET 6OZ ASPARAGUS, DAUPHINOISE POTATO, TRUFFLE JUS
(+\$8 PER PERSON) ADD LOBSTER HOLLANDAISE (+5 PER PERSON)
BRAISED LAMB SHANK MOROCCAN COUSCOUS, PISTACHIOS, LAMB JUS (+3 PER PERSON)

NOTE: FOR LARGE GROUPS OVER 25 THE MENU IS LIMITED TO 3 ENTREES

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****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Vegetarian option available upon request

Available plated, family style or buffet

Dinner Menu

\$75 Per Person

For the Table

(served family style)

CHARCUTERIE & CHEESE BOARD ASSORTMENT OF COLD CUT MEATS AND CHEESE, TOASTED ALMONDS, MEMBRIO OLIVE, TOASTED BREAD

PIEROGIES CRÈME FRAICHE, CAVIAR, TRUFFLE ESSENCE

WILD MUSHROOM FLAT BREAD RICOTTA CHEESE, SPINACH, TRUFFLE OIL

TUNA AND SALMON CRUDO GREEN APPLE & GINGER GREMOLATA, AVOCADO, TROUT ROE, TARO CHIP

Salad Course

(select two for your menu)

MIXED BABY GREENS SALAD ENGLISH CUCUMBER, TOMATO CONFIT, NICOISE OLIVE, BREAKFAST RADISH, CRISPY SHALLOT, BALSAMIC VINAIGRETTE

CAESAR ROMAINE HEARTS, FRISEE, RADICCHIO, SPANISH ANCHOVIES, PARMESAN, CROUTON

CAPRESE MOZZARELLA CHEESE, CONFIT TOMATO, BASIL, EVOO

BEET & GOAT CHEESE SALAD BEET, BEET MARSHMALLOW, AVOCADO, GRAPEFRUIT, CRISPY GOAT CHEESE, CITRUS VINAIGRETTE

Entrée Course

(select four for your menu)

16 oz HOUSE CUT RIBEYE ROASTED ROOT VEGETABLES, TRUFFLE-PARMESAN FRIES, MÂTRE D' BUTTER, DEMI-GLACE

PAN SEARED SEA BASS PARMESAN SCALLOP POTATO, SWEET PEPPER, NICOISE OLIVE, VELVETY TOMATO SAUCE

DAY BOAT SEA SCALLOPS CRAB AGNOLOTTI, JUMBO ASPARAGUS, ARUGULA, UNI-CHORIZO BUTTER

LAMB OR PORK OR CHICKEN KABOB PERSIAN SPICE, MOROCCAN COUSCOUS, TZATZIKI, FRESNO CHILI

BRAISED LAMB SHANK MOROCCAN COUSCOUS, PISTACHIOS, LAMB JUS

CHARRED SPANISH OCTOPUS PANCETTA, CARAMELIZED ONION, OLIVE, PERCIATELLI PASTA, CHILI, PARMESAN

FILET MIGNON ASPARAGUS, DAUPHINOISE POTATOES, TRUFFLE JUS

BRAISED SHORT RIB VALDEON BLUE CHEESE, TAGLIATELLE PASTA, PEARL ONION, TOASTED ALMOND, NATURAL JUS

Dessert Course

(select two for your menu)

PEANUT BUTTER CHOCOLATE MOUSE BANANA BRULEE, CARAMELIZED WHITE CHOCOLATE

HONEY CAKE CLOVE HONEY CAKE LAYERED WITH WHIPPED SOUR CREAM FROSTING

SPURGOS –MINI BEIGNETS LITHUANIAN MINI DOUGHNUTS, VANILLA PASTRY CREAM, HAZELNUT CHOCOLATE AND STRAWBERRY MARMALADE

WARM CHOCOLATE CAKE SPICY CHOCOLATE SAUCE, CANDIED WALNUTS, CARAMEL ICE CREAM

ENHANCE YOUR MENU

ADD LOBSTER HOLLANDAISE TO YOUR FILET (+\$5 PER PERSON)

NOTE: FOR LARGE GROUPS OVER 25 THE MENU IS LIMITED TO 3 ENTREES

****TO ADD AN ADDITIONAL COURSE, OPTIONS ARE ON PAGE 12****

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Vegetarian option available upon request

The Russian Experience

\$100 Per Person

Bottle Service

(Choose one bottle of vodka or whiskey to share for the table)

Ask your event manager for options

Upon Arrival

Served Family Style

BEET & GOAT CHEESE SALAD BEET, BEET MARSHMALLOW, AVOCADO, GRAPEFRUIT,
CRISPY GOAT CHEESE, CITRUS VINAIGRETTE

CAPRESE SALAD MOZZARELLA, CONFIT TOMATO, BASIL, EVOO

TUNA & SALMON CRUDO GREEN APPLE & GINGER GREMOLATA, AVOCADO, TROUT ROE, TARO CHIP

BEEF CARPACCIO PEPPERCORN CRUSTED BEEF, AVOCADO, QUAIL EGG, MICRO GREENS, CAPER AIOLI

Entrée Course

(select four for your menu, served family style)

LAMB OR PORK OR CHICKEN KABOB PERSIAN SPICE RUB, TZATZIKI SAUCE, FRESNO CHILI

TAGLIATELLE BOLOGNESE FRESH TAGLIATELLE PASTA, SAN MARSANO TOMATO,
RICOTTA CHEESE, BEEF & PORK BOLOGNESE SAUCE

ROASTED BONE MARROW SHORT RIB JAM, FRESNO CHILI, CROSTINO

STUFFED CABBAGE ROLLS BRYNDZA CHEESE, VELVETY TOMATO SAUCE, BEEF, PORK & RICE

STEAK KABOB FILET MIGNON FINISHED WITH TRUFFLE JUS

BRAISED SHORT RIB VALDEON BLUE CHEESE, PEARL ONION, TOASTED ALMOND, NATURAL JUS

DAY BOAT SEA SCALLOPS CRAB AGNOLOTTI, UNI-CHORIZO BUTTER

Sides for the Table

(select three for your guests, served family style)

ROASTED FINGERLING POTATOES

JUMBO ASPARAGUS WITH LOBSTER HOLLANDAISE

TRUFFLE PARMESAN FRIES

MOROCCAN COUSCOUS WITH DRIED APRICOT AND PISTACHIO

YUKON GOLD POTATO PUREE

GLAZED BABY CARROTS WITH CLABRIAN CHILI

Dessert Course

(Select two for your guests or choose from)

PEANUT BUTTER CHOCOLATE MOUSSE BANANA BRULEE, CARAMELIZED WHITE CHOCOLATE

HONEY CAKE CLOVE HONEY CAKE LAYERED WITH WHIPPED SOUR CREAM FROSTING

SPURGOS-MINI BEIGNETS LITHUANIAN MINI DOUGHNUTS, VANILLA PASTRY CREAM,
HAZELNUT CHOCOLATE AND STRAWBERRY MARMALADE

WARM CHOCOLATE CAKE SPICY CHOCOLATE SAUCE, CANDIED WALNUTS, CARAMEL ICE CREAM

NOTE: FOR LARGE GROUPS OVER 25 THE MENU IS LIMITED TO 3 ENTREES

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Cocktail Reception Menu

FOOD WILL BE REPLISHED UP TO AN HOUR AND A HALF AFTER INITIAL SERVICE BEGINS

\$25 PER PERSON

WILD MUSHROOM FLATBREAD RICOTTA CHEESE, SPINACH, TRUFFLE OIL
BRAISED KORUBUTA PORK BELLY PEARL ONION, GARLIC CHIP, NATURAL JUS & RYU POWDER
MIXED GREENS SALAD ENGLISH CUCUMBER, TOMATO, NICOISE OLIVE, RADISH, CRISPY SHALLOT, BALSAMIC VIN.
KEPTA DUONA CRISPY RYE BREAD, DUCK FAT AIOLI, HAVARTI CHEESE SAUCE
GLAZED BABY CARROTS WITH CLABRIAN CHILI

\$35 PER PERSON

TRUFFLE PARMESAN FRIES
SMOKED SALMON FLATBREAD
ROASTED CAULIFLOWER FENNEL SALAD, PISTACHIOS, PESTO SAUCE
BRAISED KORUBUTA PORK BELLY PEARL ONION, GARLIC CHIP, NATURAL JUS & RYU POWDER
GLAZED BABY CARROTS
CAPRESE SALAD MOZZARELLA CHEESE, CONFIT TOMATO, BASIL, EVOO
PIEROGIES CRÈME FRAICHE, CAVIAR, TRUFFLE ESSENCE

\$45 PER PERSON

PIEROGIES CRÈME FRAICHE, CAVIAR, TRUFFLE ESSENCE
CHARCUTERIE \$ CHEESE BOARD
PROSCIUTTO WRAPPED ASPARAGUS
BEET & GOAT CHEESE SALAD BEET, BEET MARSHMALLOW, AVOCADO, GRAPEFRUIT,
CRISPY GOAT CHEESE, CITRUS VINAIGRETTE
ROASTED CAULIFLOWER FENNEL SALAD, PISTACHIO, PESTO SAUCE
MOROCCAN COUSCOUS WITH DRIED APRICOT AND PISTACHIOS
CHICKEN KABOB PERSIAN SPICE, TZATZIKI SAUCE
WILD MUSHROOM FLATBREAD RICOTTA CHEESE, SPINACH, TRUFFLE OIL

ENHANCEMENTS

OYSTER ON THE HALF SHELL SERVED INDIVIDUALLY WITH MIGNONETTE AND COCKTAIL SAUCE (+\$21 PER 1/2 DOZ)
WAGYU BEEF SLIDER (+\$5 PER GUEST)
ROASTED BONE MARROW SHORT RIB JAM, FRESNO CHILI, CROSTINO (+\$8 PER GUEST)

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Dinner Menu Additions

SIDES (SERVED FAMILY STYLE)

ROASTED JUMBO FINGERLING POTATOES, BACON AND ONIONS (+\$3 PER PERSON)

JUMBO ASPARAGUS (+\$4 PER PERSON)

ADD LOBSTER HOLLANDAISE (+\$3 PER PERSON)

TRUFFLE PARMESAN FRIES (+\$3 PER PERSON)

MOROCCAN COUSCOUS WITH DRIED APRICOTS AND PISTACHIOS (+\$3 PER PERSON)

YUKON GOLD POTATO PUREE (+\$3 PER PERSON)

GLAZED BABY CARROTS WITH CLABRIAN CHILI (+\$4 PER PERSON)

Prosecco Greet

WELCOME YOUR GUESTS WITH A GLASS OF BOLLA PROSECCO UPON ARRIVAL

(+\$ 8 PER PERSON)

APPETIZERS TO SHARE

(SERVED FAMILY STYLE)

PIEROGIES (+\$8 PER PERSON) CRÈME FRAICHE, CAVIAR, TRUFFLE ESSENCE

CHARRED SPANISH OCTOPUS (+\$9 PER PERSON) FINGERLING POTATO, CARMELIZED PEPPERS, NICOISE OLIVE, VELVETY TOMATO SAUCE

ROASTED CAULIFLOWER (+\$5 PER PERSON) FENNEL SALAD, PISTACHIO, PESTO SAUCE

SMOKED SALMON PANCAKE (+\$6 PER PERSON) POTATO PANCAKE, CITRUS CRÈME FRAICHE

BEEF CARPACCIO (+\$7 PER PERSON) PEPPERCORN CRUSTED BEEF, AVOCADO, QUAIL EGG, MICRO GREENS, CAPER AIOLI

PAN SEARED FOIE GRAS (+\$9 PER PERSON) GLAZED YAM, TOASTED BREAD, BLISS SYRUP, SPICY CHOCOLATE SAUCE

TUNA & SALMON CRUDO (+\$8 PER PERSON) GREEN APPLE & GINGER GREMOLATA, AVOCADO, TROUT ROE, TARO CHIPS

BRAISED KORUBUTA PORK BELLY (+\$6 PER PERSON) PEARL ONION, GARLIC CHIP, NATURAL JUS & RYU POWDER

OYSTERS ON THE HALF SHELL 1/2 DOZEN (+\$21)

ROCKAFELLER SPINACH, PANCETTA, PARMESAN, CAVIAR, CRISPY LEEK

TRADITIONAL MIGNONETTE AND COCKTAIL SAUCE

WILD MUSHROOM FLATBREAD (+\$5 PER FLATBREAD) RICOTTA CHEESE, SPINACH, TRUFFLE OIL

****CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

GROUP MENUS

Group Dining Wine List

(By the Bottle)

SPARKLING

- SEGURA VIUDAS ESTATE, "ARIA CAVA", SPAIN ... 35
- TEIXIDOR CAVA, BRUT, SPAIN ... 44
- MUMM NAPA, BRUT ROSE, NAPA VALLEY ... 53
- CHANDON, BRUT, CALIFORNIA ... 70
- MUMM NAPA, BLANC DE BLANCS, BRUT, NAPA VALLEY ... 72
- PERRIER-JOUET, GRAND BRUT, FRANCE ... 92

WHITES

- HOUSE CHARDONNAY: SYCAMORE LANE ... 28
- PINOT GRIGIO: CAPOSALDO, ITALY ... 32
- CHARDONNAY: HESS, MONTEREY COUNTY ... 34
- CHENIN BLANC-VIOGNIER: VIRGINIA DARE, "THE WHITE DOE", CALIFORNIA ... 40
- TORRONTES: ALAMOS, ARGENTINA ... 40
- SAUVIGNON BLANC: BONTERRA, LAKE COUNTY, SONOMA ... 41
- MOSCATO D'ASTI: SARACCO, PIEDMONT, ITALY ... 42
- ROSE: MINUTY, COTES DE PROVENCE, FRANCE ... 44
- GRENACHE BLANC: CHAPOUTIER, COTES-DU-RHONE, FRANCE ... 44
- DRY REISLING: 50 DEGREE, GERMANY ... 44
- SAUVIGNON BLANC: KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND ... 46
- SAUVIGNON BLANC: TWOMEY, CALIFORNIA ... 48
- WHITE BLEND: CONUNDRUM "25TH ANNIVERSARY", CALIFORNIA ... 48
- CHARDONNAY: SONOMA CUTERER, RUSSIAN RIVER RANCHES ... 58
- CHARDONNAY: CAKEBREAD CELLARS, NAPA VALLEY ... 82

REDS

- HOUSE CABERNET: SYCAMORE LANE ... 28
- MALBEC: GRAFFIGNA, ARGENTINA ... 36
- CABERNET SAUVIGNON: GIRL & DRAGON, NORTH COAST, CALIFORNIA ... 37
- PINOT NOIR: SEAGLASS, SANTA BARBARA COUNTY ... 40
- CABERNET SAUVIGNON: GEYSER PEAK "WALKING TREE", ALEXANDER VALLEY, SONOMA ... 41
- PINOT NOIR: CLOUDFALL, MONTEREY COUNTY ... 42
- CLARET: ATLAS PEAK, NAPA VALLEY ... 48
- GRENACHE-SYRAH-MOUVEDRE: VIDAL-FLEURY, COTES-DU-RHONE, FRANCE ... 48
- BORDEAUX BLEND: MADNESS AND CURES, ALEXANDER VALLEY ... 51
- PINOT NOIR: ELOUAN, OREGON ... 56
- MERLOT: SBRAGIA FAMILY VINEYARDS "STATE & RUSH", SONOMA COUNTY ... 62
- CABERNET SAUVIGNON: EDGE, NAPA VALLEY ... 64
- RED BLEND: WAGNER FAMILY, RED SCHOONER "VOYAGE 3" ARGENTINA (MALBEC) ... 67
- MERLOT: HUNT & HARVEST, RUTHERFORD, NAPA VALLEY ... 74
- PINOT NOIR: ENROUTE "LES POMMIERS", RUSSIAN RIVER VALLEY ... 81
- RED BLEND (G-S-M): OLSEN BROTHERS VINEYARD "B. LEIGHTON, GRATITUDE", WASHINGTON ... 89