

For parties of 25 or more, please provide guest selections for each course 5 days in advance. Custom menus available.

THREE-COURSE PLATED DINNERS

Includes choice of one appetizer, entrée and dessert from options below.

OPTION ONE

\$68 per person

CHOICE OF APPETIZER

Almond Ras El Hanout Scented Wild Prawns Barberry Bulgur, Tomato Jam, Harissa Aioli, Marigold Emulsion
Artisan Butter Lettuce Muscat Pear, Mountaineer Cheese, Citrus Ciabatta, Sage Honey Dressing
Signature Lobster Bisque Enokitake, Yuzu Crème Fraiche, Pistachio Muffin

CHOICE OF ENTRÉE

Red Walnut Crusted Faroe Islands Salmon Carrot Freekeh, Persimmon, Upland Cress, Lillet Rouge
Chimichurri Rubbed Mary's Farm Chicken Sweet Corn Cake, Forest Mushrooms, Baby Fennel, Broadbent Madeira
Amarone Braised Lamb Osso Buco Chevre Farro, Cipollini, Baby Artichoke, Gremolata, King Trumpet

CHOICE OF DESSERT

Meyer Lemon Hibiscus Tart Cumin Almond Crust, Chantilly, Crystalized Ginger, Vanilla Meringue
Spindrift Cobblestone Pie Espresso and Vanilla Ice Cream, Toasted Hazelnuts, Maker's Mark Bourbon Sauce
Nocino Walnut Cheesecake Puffed Wild Rice Crisp, Preserved Orange, Fennel Crystals, Carob Vincotto

OPTION TWO

\$76 per person

CHOICE OF APPETIZER

Humboldt Fog Goat Cheese Brûlée Romaine Heart, Crabapple, Compressed Dates, Agridolç Vinaigrette
Truffle King Trumpet Mushroom Soup Delice de Bourgogne, Heirloom Bacon, Parsley Financier
Macadamia Blue Crab Cake Acorn Noodles, Nashi Pear, Red Kohlrabi, Agrumes, Saffron

CHOICE OF ENTRÉE

Agrume Butter Basted Maine Lobster Tail Beemster Gouda Polenta, Stone Porter Sausage, Leek Sprouts, XO Rum
Center Cut Black Angus Filet Mignon Tartufo Potato, Huckleberry Chutney, Valdeon Blue, Carignane
Togarashi Sesame Coated Ahi Tuna Sticky Black Rice, Avocado, Mango, Sake Hibiscus Infusion

CHOICE OF DESSERT

Gianduja Chocolate Praline Pyramid Griottine Mojito, Mint Syrup, Almond Crisp, Morello Cherry Coulis
GF Macadamia Passion Fruit Marjolaine Frosted Violets, Chocolate Pearls, Meringue, Coconut Sorbet
Orangecello Crème Brûlée Vanilla Pineapple Confit, Almond Financier, Candied Ginger, Turbinado Crunch

A 22% service charge and applicable state sales tax (7.75%) will be added to all food and beverage charges.
Please note service charge is taxable by California state law. Menu prices are subject to market fluctuation.

MENU DEGUSTATION

OPTION THREE

\$115 per person

AMUSE BOUCHE

Ocean

Lobster Medallion, Ahi Tuna Tartare, Steelhead Sashimi

Pickled Papaya, Sesame Brittle, Caviar Pearls, Dashi Gelée

CHOICE OF FIRST COURSE

Nebraska Prime New York Beef Carpaccio

Cassis Paste, Cacao Nibs, Roomano, Watercress, Minus 8 Icewine

La Quercia Prosciutto and Rainbow Beets

Hungarian Feta, Orange, Pennyroyal, Ginger Crystals, Argan Oil

CHOICE OF SECOND COURSE

Maine Diver Scallop and Hudson Valley Foie

Kabocha Purée, Kumquat Confit, Pain D'épice, 20 Year Ambrosante

Organic Hokto Farm Mushroom Cocotte

Sage Gnocchi, Chestnuts, Boschetto, Fig Biscotti, Amaro Jus

CHOICE OF ENTRÉE

Cervena Farm Elk Loin

Wattleseed, Pecan Jewel Yams, Tart Cherry Jam, Ruby Port Gastrique

Sea Salt Crispy Skin Branzino

Pancetta Dust, Crab Meat, Celeriac Mousseline, Verbena Pesto, Rouille

DESSERT TRILOGY

Mayan Spice Chocolate Pyramid

Orangecello Pot de Crème

Blackberry Port Sorbet

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