



2020 / 2021

**humboldt**  
**KITCHEN + BAR**

GROUP DINING MENU

**DINNER PACKAGE 1**

\$60 PER PERSON

*Includes Artisan Bread, Whipped Butter and House Salad*

**APPETIZERS**

**BURRATA**

Meyer Lemon Gastrique, Nduja, Arugula, Grilled Ciabatta

**CRISPY CAULIFLOWER GFV**

House Buffalo Sauce, Bleu Cheese Dressing, Rice Batter, Green Onion, Bleu Cheese Crumbles

**SMOKED TROUT DIP GF**

House Smoked, Red Onion Jam, Herbs, Chips

**ENTRÉES**

(CHOICE OF ONE)

**STEAK FRITES\***

CAB Hanger Steak, Chimichurri, Fried Onions, Served with Hand-Cut Fries

**GRILLED RED BIRD FARMS CHICKEN BREAST GF**

Potato Puree, Roasted Local Mushrooms, Citrus-Herb Butter Sauce

**STEELHEAD TROUT GF**

Blackened Steelhead Trout, Heirloom Carolina Grits, Haricot Vert, Roasted Tomatoes, Crispy Capers, Brown Butter Buerre Blanc

**SEASONAL RISOTTO GF**

Pea Puree, Roasted Tomatoes, Lemon Zest, Crispy Prosciutto and Kale, Fresh Herbs

**DESSERTS**

(CHOICE OF ONE)

**VANILLA BEAN CRÈME BRÛLÉE GFV**

Seasonal Fruit

**KEY LIME PIE V**

Chantilly Cream, Graham Cracker Crust

GF Gluten Free Item | V Vegetarian Item (may contain eggs or dairy) | CAB Certified Angus Beef

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



2020 / 2021

**humboldt**  
KITCHEN + BAR

GROUP DINING MENU

**DINNER PACKAGE 2**

\$80 PER PERSON

*Includes Artisan Bread, Whipped Butter and House Salad*

**APPETIZERS**

**BURRATA**

Meyer Lemon Gastrique, Nduja, Arugula, Grilled Ciabatta

**CRISPY BROCCOLI GFV**

Peperoncini Aioli, Parmesan Cheese, Herbs

**CALAMARI GF**

Sweet Thai Chili, Cilantro, Shishito Peppers, Sesame Seed, Lime, Sambal Aioli

**ENTRÉES**

(CHOICE OF ONE)

**12OZ. CAB RIBEYE\* GF**

Loaded Yukon Gold Mashed Potatoes, Seasonal Vegetables, Herbed Compound Butter

**SMOKED 1/2 CHICKEN GF**

Whipped Potatoes, Braised Greens, Alabama White Sauce

**PAN SEARED JUMBO SCALLOPS GF**

Heirloom Quinoa, Tomato-Tarragon Beurre Blanc, Corn Relish, Fresh Herbs

**SEASONAL RISOTTO GF**

Pea Puree, Roasted Tomatoes, Lemon Zest, Crispy Prosciutto and Kale, Fresh Herbs

**DESSERTS**

(CHOICE OF ONE)

**VANILLA BEAN CRÈME BRÛLÉE GFV**

Seasonal Fruit

**KEY LIME PIE V**

Chantilly Cream, Graham Cracker Crust

**FLOURLESS CHOCOLATE TORTE GFV**

Chantilly Cream, Chocolate Sauce, Salted Caramel Ice Cream

**GF** Gluten Free Item | **V** Vegetarian Item (may contain eggs or dairy) | **CAB** Certified Angus Beef

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