

Dine | Stay | Rest

a Weekend on the Coast in the Historic Cass House

Available Weekends: October 29-31 | November 5-7 | November 12-14 | November 19-21

Cayucos, California



We have created a special opportunity for an intimate group of 10 to experience a private dinner at the Cass House, cuisine by Guest Chef, Cory Bidwell, and the Hatch Catering Co. We invite you to bring your special wines for a bottle sharing experience or allow us to source local wines to complement your menu.

Arrive for your weekend-stay a little early and relax with a facial in the garden or, we'll arrange a private yoga class and breakfast in the garden during your stay. Alex, from Sage & Stone, will help you coordinate the details of your experience to ensure you and your friends have a memorable visit.

This Experience Includes:

ACCOMMODATIONS

Five bedrooms in the Historic Cass House | \$3,000 + ROOM TAX *for two night stay*
(Includes breakfast. *Extend your stay, COMPLIMENTARY, by arriving on Thursday!*)

CATERING

The Hatch Catering Co., *Chef Cory Bidwell* | \$1,500 + GRATUITY + TAX (*Friday night, max. 10 guests*)

VENUE

Cass House Cayucos | COMPLIMENTARY

PLANNING

Sage & Stone Events | COMPLIMENTARY

Experience Total: \$4,500 + RESPECTIVE TAX

To book this experience, please contact Sage & Stone Events: sageandstoneevents@gmail.com

ADDITIONAL COSTS (*optional*)

Wellness Treatments | Wine



BILL OF FARE

Autumn 2020

An Evening of Modern California Cuisine in the Historic Cass House Dining Parlor

SNACKS

Poached Pear | Almond
Butternut Squash | Maple
Fish n Chip | Tartar Sauce

DINNER

Cauliflower Veloute
charred brassicas | chicken skin

Local Citrus
local citrus | ricotta | kalamata olive | fennel

Arborio Rice
wild mushroom | grana padano | truffle

Ora King Salmon
green sorrel | sunflower sprouts | sesame seed crisp

Prime Rib Eye
soubise | grilled onion | salt crusted potato | bordelaise

Cheese
warm pumpkin bread | mold ripened goats milk cheese

Chocolate
peanuts | butterscotch anglaise | dark chocolate mousse

Pricing is exclusive of tax and gratuity. Menus subject to change due to seasonality.

