

SEVENTH & DOLORES

BANQUET MENU

At Seventh & Dolores, it is our goal to create an exceptional, unique and memorable dining experience for you and your guests. Please allow us assist you in crafting a beautiful and delicious experience for your party. Sit back, relax and enjoy 7D.

Begin your event with displayed or passed canapes in our courtyard with hand crafted cocktails and beautifully paired wines. Make the smooth transition into our private dining room where curated charcuterie and cheeses await. Serving dinner family style gives your guests a sampling of the robust menu at 7D. As the host, we will help you get the best sampling of flavors and creativity our menu has to offer. Your selection of first courses and salads will surely set the stage for the main event. Select our dry aged Niman Ranch steaks, local seafood, lamb, chicken or pork along with our tremendous sides and finish the evening with a delicious dessert. Your experience will be one you won't soon forget and your guests will be talking about it for years.



EXPERIENCES

The 7D Experience

Starting at \$195

**Choice of two cold hors d'oeuvres
and two hot hors d'oeuvres (passed)**

Chef's Charcuterie Board and Chef's Cheese Board*. Substitute the Grand Seafood Tower for \$35 or the Ultimate Seafood Tower for \$75 (displayed)*

Choice of:

Petite Crab Cake or Mushroom Raviolo* (plated)*

First Course:

Chef's Seasonally Inspired Salad (plated)

Family Style:

*Slow Roasted Niman Ranch Filet Mignon with Sauce Bordelaise
Niman Ranch Rack of Lamb with Red Wine Lamb Jus
Seared Diver Sea Scallops with Chorizo, Bell Pepper Relish and Shaved Apple*

Includes:

Curried Roasted Cauliflower, Triple Cream Potato Purée, Lobster Mac & Cheese, Roasted Eggplant in Harissa (family style)*

Choice of:

Brown Butter Pineapple Upside-Down Cake or Flourless Chocolate Cake (plated)*

The Carmel Experience

Starting at \$165

Choice of:

Chef's Charcuterie Board & Chef's Cheese Board* and Fried Calamari or Everything Spiced Onion Strings*

First Course:

Seasonal Salad

Family Style:

*Sliced Niman Ranch New York Strip Loin
Niman Ranch Two Bone Pork Chop
Skuna Bay Salmon*

Includes:

Charred Broccolini, Sherried Mushrooms, Triple Cream Potato Purée, Curried Roasted Cauliflower (Family Style)

Choice of:

Laura Chenel Goat Cheese Beignets or Peanut Butter Cremeux (Plated)*

The California Experience

Starting at \$130

Includes:

Everything Spiced Onion Strings (Family Style)

Choice of:

Gem Lettuces Salad or Red Quinoa Salad (Plated)

Family Style:

Cast Iron Roasted Mary's Half Breast Chicken
Sliced Niman Ranch New York Strip Loin
Niman Ranch Two Bone Pork Chop*

Includes:

Charred Broccolini, Triple Cream Potato Purée (Family Style)

Includes:

Laura Chenel Goat Cheese Beignets (Family Style)*



**Indicates gluten in the dish. Most recipes are gluten free, but our kitchen is not. (v) indicates a Vegan option.
Chef Todd Fisher, Executive Chef Tom Snyder, Sous Chef Bryan Copp*

LUNCH

By the Sea Starting at \$165

Choice of:

*Two Hot or Cold Hors d'oeuvres
(passed)*

Choice of:

Chef's Cheese Board or Chef's Charcuterie Board* substitute the Grand Seafood Tower for \$35 or the Ultimate Seafood Tower for \$75 (displayed)*

Choice of:

Petite Crab Cake or Mushroom Raviolo*
(plated)*

Choice of:

1200° Onion Soup or Chef's Seasonal Salad
(plated)*

Family Style:

*Niman Ranch Petite Filet Mignon with
Sauce Bordelaise
Niman Ranch Two Bone Pork Chop
Seared Sea Scallop with Warm Apple Butter*

Includes:

*Triple Cream Potato Purée, Curried Roasted
Cauliflower (family style)*

Choice of:

*Brown Butter Pineapple Upside-Down
Cake* or Chocolate Bacon Bourbon Tart*
(plated)*

On Dolores Starting at \$130

Choice of:

Chef's Charcuterie Board or Chef's Cheese Board* and Fried Calamari or Everything Spiced Onion Strings*

Choice of:

*Red, White, and Bleu Salad or
1200° Onion Soup* (plated)*

Family Style:

*Sliced Niman Ranch New York Strip Loin
Seared Sea Scallop with Warm Apple Butter
Cast Iron Roasted Mary's Chicken Breast*

Includes:

*Crispy Horseradish Potatoes, Charred
Broccoli ala Romana*, Lobster Truffle Mac
& Cheese* (Family Style)*

Choice of:

Laura Chenel Goat Cheese Beignets or
Chocolate Bacon Bourbon Tart*
(Plated)*

On 7th Starting at \$105

Includes:

*Fried Calamari with Blistered Caper Berries, Shaved
Lemon & Aioli
(Family Style)*

Family Style:

*Sliced Niman Ranch New York Strip Loin
Skuna Bay Salmon
Butcher Block Bolognese**

Includes:

*Belgian Style Fries, Charred Broccolini
(Family style)*

Includes:

Laura Chenel Goat Cheese Beignets
(Family Style)*

HORS D'OEUVRES

We highly recommend an assortment of three (3) pieces per person for a reception, per half hour.

Cold Hors d'oeuvres

The following items are priced for 20 Pieces

Maine Lobster Roll* - \$222

with Shellfish Aioli & Toasted Brioche

Champagne Poached Prawns - \$180

Hand Cut Steak Tartare - \$180

*Capers, Shallots, Mustard & Egg Yolk,
Served With Hand Cut Kennebec Potato Chips*

Ahi Tuna Tartare* - \$140

*Puttanesca Spiced, Green Garlic Aioli, Olives,
Seeded Cracker*

Diver Scallop Crudo - \$140

*Passion Fruit & Gin Vinaigrette,
Chive Oil & Grapefruit*

Freshly Shucked Oysters - \$140

Champagne Miguette

House Cured Salmon* - \$140

Crème Fraîche, Toast

Dungeness Crab Deviled Egg - \$120

7D Meats Nduja - \$120

Tomato Tartare Bruschetta* - \$120

Olive Oil Toasted Sourdough with Crispy Basil (v)

Hot Hors d'oeuvres

The following items are priced for 20 Pieces

Maine Lobster Satay - \$200

Blood Orange, Ponzu

Lamb Chop Lollipops - \$200

Rosemary Bordeaux Glacé

Cornmeal Fried Oysters - \$200

Chive Remoulade

Niman Ranch Filet Mignon Sliders* - \$200

Cognac Onions & Brioche

Grilled Cheese Soldiers* - \$140

with Sheep's Milk Cheese & Chorizo

Niman Ranch Dry Aged Meatballs - \$140

Sauce Bordelaise

Roasted King Trumpet Mushroom* - \$140

Tellegio Toast

Tempura Castroville Artichokes* - \$140

Pink Peppercorn, Dried Ponzu (v)

Goat Cheese Stuffed Mushroom - \$140

Crab Stuffed Mushroom - \$160

Hummus Beignets - \$140 *

For Sharing

The following items are priced for 20 People

Chef's Charcuterie Board* - \$250

*A Curated Selection of our Specialty and House
Cured Meats, Served with Cornichons, White Wine
Mustard, House Made Pickles & Grilled Bread*

Chef's Cheese Board* - \$175

*A Curated Selection of our Artisan Cheeses, Served
with Seasonal Fruit Jam, Salted Nuts, Bread &
Crackers*

Grand Tower - \$500

*Chef's Selection of Poached Prawns, Raw Oysters,
Maine Lobster, & Tuna Crudo Spears*

Ultimate Tower - \$1000

*Chef's Selection of Poached Prawns, Raw Oysters,
Maine Lobster, Scallop Crudo Spoons, Caviar &
Accoutrements*

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Chef Todd Fisher, Executive Chef Tom Snyder, Sous Chef Bryan Copp

THE JAMES BEARD EXPERIENCE

On March 5th 2018, Seventh & Dolores travelled to New York City to serve this meal at The James Beard House. We would love to share this experience with our guests more widely, and have replicated it here. Each course is carefully paired with a glass of wine.

Please inquire for current vintage availability.

THE MISSION

“Our mission to make America’s food culture more delicious, diverse, and sustainable for everyone, the James Beard Foundation is dedicated to cultivating leadership, recognizing excellence, and producing results through our programs and awards. The foundation is guided by the values of respect, transparency, diversity, sustainability, and equality. We believe that in order to achieve our mission, it is expected that everyone who works in and with the foundation shares similar values and operates with integrity.” - The James Beard Foundation



THE MENU

**Pacific Ocean on the Half Shell with Warm Folktale Brut Butter
Niman Ranch Steak Tartare, Kennenbec Potato, Black Truffle
Brioche, Burrata & Caviar***

Lagniappe

**Caramelized Apple Fritter with Whipped Foie Gras,
Honey Comb, Thyme***

Crudo, Celery, Capers, Radishes, Chervil, Meyer Lemon

California Green Salad

*Avocado, Kale, Romanesco, Broccoli, Finger Lime, Pistachio, Seeds and
SLH Chardonnay Emulsion*

Niman Ranch Lamb Cheek Rillettes Raviolo*

Green Peppercorn, Beluga Lentils, Rutabaga Mostarda, Confit Yolk

Slow Cooked & Smoked Monterey Bay Abalone

*Artichoke & Bacon Barigoule, Potato Puree & Sauce Périgueux
(Smoked Under Glass)*

Dry Aged Niman Ranch Beef Strip Loin

*Triple Cream Potato Puree, Marrow Confit Salsify and Shiitake
Mushrooms, Sauce Bordelaise*

Love of My Life Carrot Cake*

\$235

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PLATED LUNCH

First Option

Starting at \$65

Fried Calamari

*Blistered Caper Berries, Shaved
Lemon & Aioli
(Family Style)*

Choice of:

Gem Lettuces

*Anchovy Aioli, Shaved Aged
Gouda, Tomatoes, Crispy
Parsnip Chips*

1200° Onion Soup*

Comté Crouton

Choice of:

Lobster & Black Truffle Croque Madame*

*Maine Lobster, Sauce Mornay,
Sunny Up Egg, Herb & Arugula
Salad*

Ahi Tuna Salad

*Green Beans, Potato, Soft
Cooked Egg, Grape Tomatoes
& Radishes with an Olive
Vinaigrette*

Harvest Bowl

*Quinoa & Black Rice, Roasted
Vegetables, with Vadouvan
Vinaigrette, Crushed Pistachios
& Mixed Seeds*

Second Option

Starting at \$35

Everything Spiced Onion

Strings
*Special Sauce
(Family Style)*

Choice of:

Fried Chicken Sandwich*

*Lemon Jalapeño Slaw, Chopped
Pickle Mayo*

The Burger*

*A house blend of Niman Ranch
Dry Aged Beef, Filet Mignon &
Brisket Whipped with Bone
Marrow and finished with Cognac
Roasted Onions, Comté, Roasted
Tomato and Aioli on Toasted
Brioche*

Harvest Bowl

*Quinoa & Black Rice, Roasted
Brussels Sprouts, Roasted Root
Vegetables, with Vadouvan
Vinaigrette, Crushed Pistachios
& Mixed Seeds*

PLATED DINNER

First Option

Starting at \$160

Chef's Cheese & Charcuterie Board*

(Displayed)

Choice of:

**Petite Crab Cake* or
Mushroom Raviolo***

First Course:

Seasonal Salad

Choice of :

Niman Ranch 10 oz Filet Mignon

*with Sauce Bordelaise, Triple Cream Potato
Purée, and Charred Broccolini* (steak cooked
medium)*

Niman Ranch Lamb Rack

*Triple Cream Potato Purée and Charred
Broccolini* , Cooked Medium*

Skuna Bay Salmon

*Triple Cream Potato Purée and Charred
Broccolini**

Harvest Bowl

Roasted Vegetables, Curry, Mixed Seeds

Choice of:

**Love of My Life Carrot Cake* or
Peanut Butter Cremeux***

Second Option

Starting at \$145

First Course:
Seasonal Salad

Choice of:

Niman Ranch 14 oz

New York Strip

*Brandy Peppercorn, Triple Cream
Potato Purée, Charred Broccolini*

Cast Iron Roasted Mary's

Chicken Breast*

*Arugula Salad with House Made
Croutons*

Niman Ranch Two Bone

Pork Chop

*Triple Cream Potato Purée and Braised
Greens*

Choice of:

Laura Chenel Goat Cheese

Beignets* or

Brown Butter Pineapple

Upside-Down Cake*

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2018 WINTER VEGAN OPTIONS



Starters

Butternut Bisque*
Scallion Chermoula

Winter Citrus, Avocado and Red Onion Salad*
with White Balsamic Vinaigrette and Sourdough

Entrées

Harvest Bowl
*Quinoa & Black Rice, Roasted Vegetables,
with Vadouvan Vinaigrette, Crushed
Pistachios & Mixed Seeds*

Curried Winter Squashes and Young Beets
Melted Spinach, Fennel and Sumac Salad

Dessert

Seasonal Berry Sorbet

Vegan Olive Oil Cake with Vanilla Peach Sorbet

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