



Private Dining Menus

Please note: these are sample menus only. Due to the seasonal nature of our menu, we may substitute items of similar type and equal value for those listed here. Please make us aware of any dietary restrictions or preferences. A food and beverage minimum charge will apply.

Standard 3-course menu, \$65/person

Choice of appetizer:

- Seasonal soup (e.g. green garlic soup with black garlic aioli and fennel-bacon-apple chutney)
- Seasonal salad (e.g. warm local asparagus with truffled egg jam, walnut cream and parmesan)
- Seasonal hot vegetarian appetizer (e.g. spring legume fritter with cilantro-tomatillo salsa and peanut-herb salad)

Choice of entrée:

- Seasonal braised meat entrée (e.g. leg of lamb in a fragrant sauce of almond, yogurt and rosewater)
- Seasonal seafood entrée (e.g. roasted salmon with mango and elements of yellow curry)
- Seasonal vegetarian entrée (e.g. goat cheese and ricotta gnudi with spinach-parmesan broth, sweet peas and meyer lemon)

Choice of dessert:

- Seasonal chocolate dessert (e.g. coffee-chocolate ganache with strawberry sorbet)
- Seasonal custard dessert (e.g. olive oil panna cotta with pistachio elements)

Premium 3-course menu, \$75/person

Choice of appetizer:

- Seasonal hot vegetarian appetizer (e.g. roasted hen of the woods mushrooms, goat cheese-potato croquette and shitake-citrus broth)
- Seasonal seafood appetizer (e.g. pan-seared scallops with lobster-coconut bisque, pickled kumquat and cilantro shrimp mousse)
- Seasonal meat/poultry appetizer (e.g. onion soup with aged gouda, crisp toast ring and foie gras fonduta)

Choice of entrée:

- Seasonal roasted meat entrée (e.g. prime beef strip loin with barley risotto, alliums and crucifers)
- Seasonal premium seafood entrée (e.g. seabass with roasted tomato butter beans, spring asparagus and fava bean-peanut puree)

- Seasonal vegetarian entrée (e.g. saffron milk-poached cauliflower with pine nut yogurt, pistachio orange-zest cracker and a salad of upland cress and fennel)

Choice of dessert:

- Seasonal chocolate dessert (e.g. A Study in Chocolate with various chocolate textures and bergamot sherbet)
- Seasonal fruit dessert (e.g. buttermilk cheesecake with oat lace, cassis veil and berry compote)

2-Course lunch menu, \$55/person

Choice of appetizer:

- Seasonal soup (e.g. green garlic soup with black garlic aioli and fennel-bacon-apple chutney)
- Seasonal salad (e.g. warm local asparagus with truffled egg jam, walnut cream and parmesan)

OR

Choice of dessert:

- Seasonal chocolate dessert (e.g. coffee-chocolate ganache with strawberry sorbet)
- Seasonal custard dessert (e.g. olive oil panna cotta with pistachio elements)

AND

Choice of entrée:

- Seasonal braised meat entrée (e.g. leg of lamb in a fragrant sauce of almond, yogurt and rosewater)
- Seasonal seafood entrée (e.g. roasted salmon with mango and elements of yellow curry)
- Seasonal vegetarian entrée (e.g. goat cheese and ricotta gnudi with spinach-parmesan broth, sweet peas and meyer lemon)

Hors d'oeuvres, \$5-15/person/item

- Chicken or lamb meatballs with wild mushroom jus
- Seasonal soup shots
- Spiced chicken salad lettuce cups
- Tomato custard with basil foam
- Toasted cumin cheese gougères
- Glazed chicken wings
- Salmon tartare with wonton crisps
- Assorted tea sandwiches
- Mixed pakoras
- Flatbread with seasonal toppings
- Seasonal vegetable pickles
- Flat iron steak bites
- Etc...