



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, \$75/person

Choice of appetizer:

- Seasonal soup (e.g. “French onion soup” with foie gras fonduta, duck stock and crouton ring)
- Seasonal salad (e.g. blackened shishito and melon salad with prosciutto cream and tuna bottarga)
- Seasonal hot vegetarian appetizer (e.g. carrot-date fritter with frisée salad and date chutney)

Choice of entrée:

- Seasonal braised meat entrée (e.g. rosemary-scented confit of goat with smoked farmer’s cheese, barley berries and parsley gremolata)
- Seasonal seafood entrée (e.g. roasted salmon with mango and elements of yellow curry)
- Seasonal vegetarian entrée (e.g. butternut squash “steak” with hibiscus-cocoa mole, eggplant and cojita cheese)

Choice of dessert:

- Seasonal chocolate dessert (e.g. malted chocolate kulfi with salted lemon caramel)
- Seasonal custard dessert (e.g. dulce de leche panna cotta with green apple sorbet and apple cake)

Premium 3-course menu, \$85/person

Choice of appetizer:

- Seasonal hot vegetarian appetizer (e.g. matsutake mushrooms, cooked and fresh with cilantro-mushroom consommé and pine nut risotto)
- Seasonal seafood appetizer (e.g. tamarind-adobo glazed scallops, cilantro shrimp mousse, seared heart of palm)
- Seasonal meat/poultry appetizer (e.g. crispy sunchokes with foie gras mousse, smoky onion and caviar)

Choice of entrée:

- Seasonal roasted meat entrée (e.g. venison strip loin with ember smoked potatoes, barley and chanterelles)
- Seasonal premium seafood entrée (e.g. local rock cod with nam prik pao, soft and crunchy grains and kaffir lime fish bone broth)
- Seasonal vegetarian entrée (e.g. garnet yam-sage gnocchi, salsify cloud and heirloom tomato sauce vierge)

Choice of dessert:

- Seasonal chocolate dessert (e.g. A Study in Chocolate with various chocolate textures and strawberry sherbet)
- Seasonal fruit dessert (e.g. brie cheesecake with corn-blueberry compote, pistachio-lemon crisp and shaved black truffle)

2-Course lunch menu, \$65/person

Choice of appetizer:

- Seasonal soup (e.g. "French onion soup" with foie gras fonduta, duck stock and crouton ring)
- Seasonal salad (e.g. blackened shishito and melon salad with prosciutto cream and tuna bottarga)

OR

Choice of dessert:

- Seasonal chocolate dessert (e.g. malted chocolate kulfi with salted lemon caramel)
- Seasonal custard dessert (e.g. dulce de leche panna cotta with green apple sorbet and apple cake)

AND

Choice of entrée:

- Seasonal braised meat entrée (e.g. rosemary-scented confit of goat with smoked farmer's cheese, barley berries and parsley gremolata)
- Seasonal seafood entrée (e.g. roasted salmon with mango and elements of yellow curry)
- Seasonal vegetarian entrée (e.g. butternut squash "steak" with hibiscus-cocoa mole, eggplant and cojita cheese)

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

- Chicken or lamb meatballs with wild mushroom jus
- Seasonal soup shots
- Steak tartare, kibbe style
- Tapioca fritter with shellfish emulsion
- Toasted cumin cheese gougères
- Vanilla brioche with foie gras mousse
- Salmon tartare with wonton crisps
- Crispy sunchokes with meyer lemon confit
- Flatbread with seasonal toppings
- Seasonal vegetable pickles
- Flat iron steak bites
- Etc...