



FIRST

CAESAR KALE SALAD

CREAMY GARLIC DRESSING, FRESH BABY TOMATOES, PUMPERNICKEL

ROASTED AND MARINATED BEET SALAD

CRISPY QUINOA, GOAT RICOTTA CHEESE, ORANGE VINAIGRETTE, FRISEE

HOUSE CHARCUTERIE AND SALAMI BOARD

GRILLED BREAD, WHOLE GRAIN MUSTARD, ASSORTMENT OF PICKLES

ARTISAN CHEESE PLATE

DRIED FRUIT AND WALNUT BREAD, CONDIMENTS

SEASONAL OYSTERS ON THE HALF SHELL

RHUBARB MIGNONETTE, SPICY HOUSE COCKTAIL SAUCE

AHI TUNA TARTARE

BEER BATTERED AVOCADO, HABANERO OIL, KETJAB MANIS, SHISO

SPANISH OCTOPUS A LA PLANCHA

ROMESCO, CRISPY POTATO, BLACK OLIVE EMULSION, PICKLED PEPPERS

OLIVE OIL POACHED TIGER SHRIMP

COCKTAIL SAUCE SORBET, "GIN & TONIC" GELEE, PICKLED CELERY, PETIT ARUGULA

THYME BASTED VEAL SWEETBREADS

BALSAMIC BROWN BUTTER, ROASTED TOMATOES, ENGLISH PEA RAVIOLI

CRISPY BRAISED DUROC PORK BELLY

BLACK GARLIC, WILD MUSHROOMS, MUSTARD JUS, CHARRED SCALLIONS

ROASTED BONE MARROW

RED ONION & RAISIN MARMALADE, GARLIC CONFIT, GRILLED SOURDOUGH BREAD

BEEF CARPACCIO

TRUFFLE SHITAKE PUREE, PICKLED RED ONIONS, PARMESSAN, CRISP POTATO



SECOND

EGGPLANT STUFFED PORTABELLA MUSHROOM

TOMATO HUMMUS, CRISP CHICKPEA FRIES, GRILLED ASPARAGUS

GRILLED MARINATED PRIME SKIRT STEAK

ROASTED FINGERLING POTATOES, CHIMICHURRI, CARAMELIZED ONION JUS

GRILLED SMOKED PORK DELMONICO

MUSTARD SPEATZLE, SALSAFI, BRAISED COLLARD GREENS, CHIPOTLE APRICOT PORK JUS

DRY AGED SONOMA DUCK BREAST

FARRO, DUCK CONFIT, CANDIED KUMQUATS, GLAZED ENDIVE

GRILLED PRIME NEW YORK STRIP STEAK

ROASTED CARROT PUREE, SAUTEED SPINACH, SMOKED BORDELAISE

HERB ROASTED MEDITERRANEAN BRANZINO

CAULIFLOWER PUREE, PICKLED CLAM SHELL MUSHROOMS, CELERY, TRUFFLE JUS

THYME BASTED ALASKAN HALIBUT

PAELLA RISSOTO, MUSSELS, CLAMS, SHELLFISH EMULSION, AOILI

PAN ROASTED SCOTTISH SALMON

BRAISED BELUGA LENTILS, HERB CREME FRAICHE, ROASTED SUNCHOKE

OVEN ROASTED MARY'S FARM FREE RANGE CHICKEN

CELERY ROOT PUREE, CHICKEN RIELLETE, WILTED LETTUCE, PORCINI CHICKEN JUS

RED WINE BRAISED KOBE BEEF CHEEKS

CRISPY BEETS, GREMOLATA, PEARL ONIONS, PARSNIP PUREE

BRAISED RABBIT TAGLIATELLE PASTA

BLACK OLIVES, SAFFRON, GARBANZO BEANS, SAGE

SIDE DISH

CRISP FRENCH FRIES, CHIPOTLE AIOLI

CRISP BRUSSELS SPROUTS, CHINESE SAUSAGE, CILANTRO, SWEET AND SOUR

CHARRED EDAMAME, YUZU LIME, CITRUS SALT

JAPANESE EGGPLANT AGRODOLCE, CAPERS, OREGANO

GRILLED SUMMER SQUASH, TOMATO VINAIGRETTE, PARMESAN



DESSERT

LEMON RICOTTA FRITTERS

LEMON CREAM, CANDIED LEMON

ALMOND BROWN BUTTER BLUEBERRY CAKE

BLUEBERRY-LEMON THYME JAM, GINGER ICE CREAM

BOURBON VANILLA BEAN PANACOTTA

STRAWBERRY SORBET, CHOCOLATE PEARLS, TARAGON

BANANA AND PEANUT BUTTER PARFAIT

MILK CHOCOLATE MOUSSE, CRUNCHY PEANUT FEUILLETINE

BITTERSWEET CHOCOLATE MOUSSE

CINNAMON SUGAR CRISP, MILK CHOCOLATE ICE CREAM, DARK CHOCOLATE SORBET, COCOA NIB
WHIPPED CREAM

AMBROSIA APPLE TART

CRANBERRY CARAMEL, BROWN BUTTER ICE CREAM

ARTISAN CHEESE PLATE

DRIED FRUIT AND WALNUT BREAD, CONDIMENTS



Choice of Passed Canapés

Oysters, Lemon Chervil Mignonette, Caviar
Cheese Gougères with Paprika and Smoked Salt
Spicy Shrimp Skewers, Mango Aioli
Yellow Fin Tuna Tartare with Sweet and Sour Dressing
Lobster Salad, Cilantro, Pickled Red Onions, Avocado
Beef Sliders with Cheddar Cheese and Russian Dressing
Foie Gras Torchon with Seasonal Fruit and Brioche
Spanakopita Pastry
Spicy Meat Balls, Heirloom Tomato Sauce
Marinated Chicken Satay, Peanut Dipping Sauce
Duck Breast Skewers, Sweet & Sour Blackberry Dipping Sauce
Baby Scallops Ceviche, Yuzu, Watermelon
Goats Cheese & Onion Tart
Lobster Arancini, Caviar, Crème Fraîche

\$25.00 per person per hour for selection of four

\$35.00 per person per hour for selection of six

\$45.00 per person per hour for selection of eight

\$20pp for each additional hour