



Sample 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. Jerusalem artichoke soup with curried hearts of palm, honey roasted cipollini onions, toasted hazelnuts and radishes)
- Seasonal salad (e.g. little gems, za'atar vinaigrette, spiced pecans, pomegranate, Grana Padano)
- Seasonal hot vegetarian appetizer (e.g. savory black rice beignet, delicata squash, romesco sauce, frisee)

Choice of entrée:

- Seasonal braised meat entrée (e.g. wagyu beef cheeks confit, millet porridge, fresno chili nam prik (contains shrimp), pickled radishes, soy-star anise jus)
- Seasonal seafood entrée (e.g. cardamom-cured Scottish salmon, parmesan-bonito emulsion, fennel mostarda, spinach, tomato conserva)
- Seasonal vegetarian entrée (e.g. wakame-infused gnocchi, various legumes, king oyster mushrooms, pickled cauliflower mousse, porcini broth)

Choice of dessert:

- Seasonal chocolate dessert (e.g. dark chocolate pot de crème, anise whipped cream, caramel)
- Seasonal custard dessert (e.g. yuzu crème brulee, honeycomb candy, confit strawberries)

Premium 3-course menu, \$85/person

Choice of appetizer:

- Seasonal hot vegetarian appetizer (e.g. creamy polenta, confit wild mushrooms, pistachio-apricot crumble, crispy potatoes)
- Seasonal seafood appetizer (e.g. pan-seared scallops, pickled and cooked autumn fruits, radishes, wine-bacon reduction, Thai-style strawberry-chili sauce)
- Seasonal meat or seafood appetizer (e.g. Bangkok-style fried quail, mint, peanuts, green papaya, onion and pepper strings, maple-yuzu nuoc cham)

Choice of entrée:

- Seasonal roasted meat entrée (e.g. New York strip loin with prune and sunchoke farro, shellfish butter onions, pickled pearl onions, crispy leeks, tiny roots)

- Seasonal premium seafood entrée (e.g. Mediterranean branzino Black bean puree, sautéed persimmon, green papaya, pear-ginger condiment, seared pineapple, cardamom chermoula, white wine pan sauce)
- Seasonal vegetarian entrée (e.g. mustard-dill roasted cauliflower, cumin-ginger potato sauce, salad of watermelon radishes and treviso radicchio, toasted almonds, blood orange vinaigrette)

Choice of dessert:

- Seasonal chocolate dessert (e.g. malted chocolate kulfi with salted lemon caramel)
- Seasonal custard/fruit dessert (e.g. pineapple pound cake, lemon-ricotta mousse, almond tuille)

2-Course lunch menu, \$65/person

Choice of appetizer:

- soup (e.g. Jerusalem artichoke soup with curried hearts of palm, honey roasted cipolini onions, toasted hazelnuts and radishes)
- Seasonal salad (e.g. little gems, za'atar vinaigrette, spiced pecans, pomegranate, Grana Padano)

OR

Choice of dessert:

- Seasonal chocolate dessert (e.g. malted chocolate kulfi with salted lemon caramel)
- Seasonal custard dessert (e.g. yuzu crème brulee, honeycomb candy, confit strawberries)

AND

Choice of entrée:

- Seasonal braised meat entrée (e.g. wagyu beef cheeks confit, millet porridge, fresno chili nam prik (contains shrimp), pickled radishes, soy-star anise jus)
- Seasonal seafood entrée (e.g. cardamom-cured Scottish salmon, parmesan-bonito emulsion, fennel mostarda, spinach, tomato conserva)
- Seasonal vegetarian entrée (e.g. wakame-infused gnocchi, various legumes, king oyster mushrooms, pickled cauliflower mousse, porcini broth)

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

- Chicken or lamb meatballs with wild mushroom jus
- Seasonal soup shots
- Steak tartare, potato plank
- Tapioca fritter with shellfish emulsion
- Vanilla brioche with foie gras mousse
- Salmon tartare with wonton crisps
- Crispy sunchokes with meyer lemon confit
- Flatbread with seasonal toppings
- Etc...