



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. chilled Brentwood corn soup with spiced baby corn, cotija cheese, finger lime and chipotle-pickled mango)
- Seasonal salad (e.g. roots, shoots and fruits – sunchokes, microgreens, persimmon, citrus and goat cheese)
- Seasonal hot vegetarian appetizer (e.g. rainbow quinoa fritter with yam, sweet pickles and za'atar-mint vinaigrette)

Choice of entrée:

- Seasonal braised meat entrée (e.g. wagyu beef shortrib confit, parsnip porcini cream, barley risotto, garnet yam, soy daikon, spring onion)
- Seasonal seafood entrée (e.g. cardamom-cured Scottish salmon, baby fennel, carrots, smashed fingerling potatoes, cajun spice, vinegar gel, lobster emulsion)
- Seasonal vegetarian entrée (e.g. cauliflower “steak”, green pearl couscous, pine nut-shallot-herb cream, lemon cracker, mole amarillo)

Choice of dessert:

- Seasonal chocolate dessert (e.g. malted chocolate “kulfi”, salted lemon caramel, pistachio crumble, hazelnut cookie)
- Seasonal custard dessert (e.g. bitter almond crème brulee, honeycomb, vanilla-scented plums)

Premium 3-course menu, \$85/person

Choice of appetizer:

- Seasonal hot vegetarian appetizer (e.g. creamy polenta, confit king oyster mushrooms, roasted morels, pistachio-apricot crumble, crispy potatoes)
- Seasonal seafood appetizer (e.g. pan-seared scallops, bacon rice crispy treat, smoky garnet yam, fiddleheads, fresh nectarine, roe)
- Seasonal meat or seafood appetizer (e.g. chipotle-buttermilk fried quail, charred broccolini, garlic confit, Andouille sausage, stone fruit)

Choice of entrée:

- Seasonal roasted meat entrée (e.g. venison strip loin with ember smoked potatoes, various roots, romanesco florets and chanterelles)

- Seasonal premium seafood entrée (e.g. slow poached local sturgeon, basted with wagyu beef fat, with tomato-verbena consommé, salad of summer squashes, tomato and cucumber, kale purée and soft almonds)
- Seasonal vegetarian entrée (e.g. garnet yam-ricotta gnocchi, sauteed minted spinach, persian cucumbers, wild mushrooms, wheat berries, french onion jus)

Choice of dessert:

- Seasonal chocolate dessert (e.g. coffee-rum pound cake, cherry-chocolate ice cream sandwich)
- Seasonal fruit dessert (e.g. English summer brioche pudding, confit summer fruit, swiss meringue)

2-Course lunch menu, \$65/person

Choice of appetizer:

- Seasonal soup (e.g. chilled Brentwood corn soup with spiced baby corn, cotija cheese, finger lime and chipotle-pickled mango)
- Seasonal salad (e.g. roots, shoots and fruits – sunchokes, microgreens, persimmon, citrus and goat cheese)

OR

Choice of dessert:

- Seasonal chocolate dessert (e.g. malted chocolate kulfi with salted lemon caramel)
- Seasonal custard dessert (e.g. key lime-sangria panna cotta with coconut-lemon ice cream and old fashioned pecan cake)

AND

Choice of entrée:

- Seasonal braised meat entrée (e.g. wagyu beef shortrib confit, parsnip porcini cream, barley risotto, garnet yam, soy daikon, spring onion)
- Seasonal seafood entrée (e.g. cardamom-cured Scottish salmon, baby fennel, carrots, smashed fingerling potatoes, cajun spice, vinegar gel, lobster emulsion)
- Seasonal vegetarian entrée (e.g. cauliflower “steak”, green pearl couscous, pine nut-shallot-herb cream, lemon cracker, mole amarillo)

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...