



PRIVATE DINING

SEATED DINNER EVENTS

Includes Salad, Entrée & Dessert - \$45/Person

COCKTAIL HOUR APPETIZERS

optional - to be offered to guests as they arrive

OYSTERS ON THE HALF-SHELL (add \$2.50 EA)
with champagne mignonette and horseradish

ARTISINAL CHEESE PLATTER (add \$85)
with bread (serves 15 - 20)

HOUSE-MADE CHARCUTERIE PLATTER (add \$75)
with bread (serves 15 - 20)

ROASTED SEASONAL VEGETABLE PLATTER (add \$55)
muhamara dip (serves 15-20)

FAMILY STYLE SALAD

WINTER GREENS

pomegranate vinaigrette, feta valbreso, chai candied walnuts

FAMILY STYLE ENTRÉES

select two

PINK PEPPERCORN CRUSTED AHI TUNA
beets agrumato, tempura maitake, clementine butter

HERTAGE PORK LOIN
spiced bourbon-kumquat glaze, bacon-brussels leaves

SIRLOIN STRIP STEAK
black truffle butter, foraged mushrooms, upland cress

RACK OF LAMB (add \$10 per guest)
spice roasted carrots, minted salsa verde, citrus-olive jus

SERVED WITH MAIN COURSES

BROCCOLINI with GARLIC & GRILLED LEMON

POTATO-ROOT VEGETABLE PUREE

FAMILY STYLE DESSERT SAMPLER

BOURBON-PECAN BREAD PUDDING
sea salt caramel

SEASONAL FRUIT CRISP
muscovado-oat topping

CHOCOLATE PATE CROSTINI
strawberry-balsamic compote



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RECEPTION-STYLE EVENTS

A La Carte Pricing

HORS d'OEUVRES

nuts - house roasted	\$6.50/order
olives - house marinated	\$6.50/order
Large artisanal cheese platter with bread (serves up to 20)	\$85.00/platter
Large charcuterie platter with bread (serves up to 20)	\$75.00/platter
Large roasted seasonal vegetable platter (minimum 48 hours notice)	\$55.00/platter
oysters on the half shell with champagne mignonette and horseradish	\$2.50/piece
deviled eggs with sriracha, pickled radish & sprout	\$1.75/piece
chevre stuffed peppadew peppers	\$1.75/piece
wild mushroom pate toast (5 days notice required)	\$2.50/piece
fig in a blanket - gorgonzola & walnut stuffed fig wrapped in prosciutto	\$3.50/piece
ahi tuna poke on taro chip - ginger & rocoto chili, avocado & cucumber, toasted sesame	\$3.50/piece
spinach and fontina arancini - smoked tomato sauce (risotto balls)	\$3.00/piece
crispy spiced chicken wings - mango-tamarind-habanero sauce	\$1.50/piece
Moroccan lamb meatballs in chermoula tomato sauce	\$3.50/piece
Moroccan lamb meatball sliders - in chermoula tomato sauce & shaved manchego cheese	\$5.50/piece
all natural beef sliders with gruyere & mimolette cheeses and red wine-onion jam	\$6.50/piece
french fries with truffled parmesan aioli	\$8.50/order
bread pudding bites - pecan-brown sugar with bourbon caramel and whipped cream	\$3.00/piece
seasonal fruit crisp with chantilly cream	\$3.00/piece

FAMILY STYLE ENTRÉES

PINK PEPPERCORN CRUSTED AHI TUNA celeriac-potato puree, shaved beets agrumato, clementine butter	\$135/platter
HERTAGE PORK LOIN bourbon brined, bacon brussels leaves, grained mustard rutabaga	\$135/platter
SIRLOIN STRIP STEAK black truffle butter, parsnip puree, crispy maitake mushroom	\$135/platter
RACK OF LAMB spice roasted carrots, minted salsa verde, citrus-olive jus	\$185/platter