



PRIVATE DINING ROOM – PRIX FIXE SEATED DINNER

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

PREORDER REQUIRED - MINIMUM 72 HOURS

FAMILY STYLE SALAD

ORGANIC GREENS - seasonal vinaigrette, feta valbreso, candied walnuts

FAMILY STYLE ENTRÉES - select two

PINK PEPPERCORN CRUSTED AHI TUNA - miso glazed turnip, and yuzu gastrique

ROASTED PETALUMA CHICKEN - cipollini onion, truffle jus

SEASONAL VEGETARIAN DINNER - current selection available upon request

SIRLOIN STRIP STEAK - black truffle butter, roasted mushrooms

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

SIDES SERVED WITH FAMILY STYLE ENTRÉES

ROASTED BRUSSELS SPROUTS

GOLD POTATO PUREE

FAMILY STYLE DESSERT TASTING

BOURBON BREAD PUDDING
pecan sea salt caramel

SEASONAL FRUIT CRISP
muscovado-oat topping

CHOCOLATE PATE CROSTINI
strawberry-balsamic compote

OPTIONAL COCKTAIL HOUR APPETIZERS

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

ARTISANAL CHEESE PLATTER (add \$85)
with bread and accoutrements (serves 15 - 20)

HOUSEMADE CHARCUTERIE PLATTER (add \$85)
with bread and accoutrements (serves 15 - 20)

ROASTED SEASONAL VEGETABLE PLATTER (add \$65)
Pimento-sunflower seed dip (serves 15-20)



RECEPTION-STYLE STATIONED & PASSED ITEMS (PRIVATE DINING OR LOUNGE EVENTS)

PREORDER REQUIRED - MINIMUM 72 HOURS

ROASTED NUTS	\$7.00/order
OLIVES house marinated	\$7.00/order
LARGE ARTISANAL CHEESE PLATTER <i>with bread (serves 15-20)</i>	\$85.00/platter
LARGE CHARCUTERIE PLATTER <i>with bread (serves 15-20)</i>	\$85.00/platter
LARGE ROASTED SEASONAL VEGETABLE PLATTER <i>(72 hours' notice)</i>	\$65.00/platter
OYSTERS ON THE HALF SHELL champagne mignonette and horseradish	\$2.50/piece
DEVILED EGGS sriracha, pickled radish & sprout	\$2.00/piece
CHEVRE STUFFED PEPPADEW PEPPERS <i>(5 days' notice required, minimum 25 pieces)</i>	\$1.75/piece
WILD MUSHROOM PATE TOAST <i>(5 days' notice required, minimum 25 pieces)</i>	\$2.75/piece
AHI TUNA POKE ON TARO CHIP ginger & rocoto chili, avocado & cucumber, toasted sesame	\$4.00/piece
SPINACH & FONTINA ARANCINI smoked tomato sauce (risotto balls)	\$3.50/piece
CRISPY SPICED CHICKEN WINGS mango-tamarind-habanero sauce	\$1.75/piece
MOROCCAN LAMB MEATBALLS charmoula tomato sauce	\$4.00/piece
MOROCCAN LAMB MEATBALL SLIDERS charmoula tomato sauce & shaved manchego cheese	\$6.00/piece
ALL-NATURAL BEEF SLIDERS gruyere & mimolette cheeses and red wine-onion jam	\$7.00/piece
BREAD PUDDING BITES pecan-brown sugar with bourbon caramel and whipped cream	\$3.00/piece
SEASONAL FRUIT CRISP chantilly cream	\$3.00/piece

FAMILY STYLE PLATTERS each serves 6-8 guests – PRIVATE DINING ROOM ONLY

PINK PEPPERCORN CRUSTED AHI TUNA miso glazed turnip, and yuzu gastrique	\$135/platter
ROASTED PETALUMA CHICKEN cipollini onion, truffle jus	\$135/platter
SIRLOIN STRIP STEAK black truffle butter, roasted mushrooms	\$135/platter
RACK OF LAMB spice roasted carrots, minted salsa verde, citrus-olive jus	\$185/platter