

# Private Dining Packages

A CURATED MULTI-COURSE DINING EXPERIENCE DESIGNED FOR CELEBRATION, CONNECTION, AND EXCEPTIONAL HOSPITALITY

## PACKAGE ONE

\$65 per person

*A three-course experience with individually selected entrées.*

### FIRST COURSE

#### BISTRO SALAD

BUTTER LETTUCE, FRESH HERBS, RED WINE VINAIGRETTE

### SECOND COURSE

*(Select Two Entrée Options)*

#### PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

**GRILLED HANGER STEAK** SMOKED BABY POTATOES, GRILLED ONIONS AND AU POIVRE SAUCE

#### DRY-AGED BURGER

BACON JAM, AMERICAN CHEESE, PICKLES, BONE MARROW MAYO, CHARRED ONIONS

### THIRD COURSE

#### FLOURLESS CHOCOLATE CAKE

GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE

## PACKAGE TWO

\$85 per person

*A four-course experience with a curated first course, bistro salad, and individually selected entrées.*

### FIRST COURSE

*(Select One)*

#### DRY-AGED BLUEFIN TUNA CRUDO

SMOKED TROUT ROE, GUAJILLO CHILI OIL, YUZU PONZU

#### FILET SKEWER

ROQUEFORT CREAM SAUCE, CRISPY POTATO CHIPS

#### ROASTED BEETS

ROASTED STRAWBERRIES, PISTACHIOS, STRAWBERRY VINAIGRETTE

### SECOND COURSE

#### BISTRO SALAD

BUTTER LETTUCE, FRESH HERBS, RED WINE VINAIGRETTE

### THIRD COURSE

*(Select Two Entrée Options)*

#### PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

#### PRIME FILET

POTATO PUREE AND A BORDELAISE SAUCE

#### GRILLED BRANZINO

YELLOW EYE BEANS, SPINACH, TARRAGON BEURRE BLANC

### FOURTH COURSE

#### FLOURLESS CHOCOLATE CAKE

GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE

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## PACKAGE THREE

\$98 per person

*A four-course experience beginning with warm pain au lait, followed by curated courses and individually selected entrées.*

Enhance your experience with a third entrée selection. (+\$20 per guest)

## WINE & COCKTAIL SELECTIONS

Curated wine and cocktail selections, developed by our Beverage Director, Chef, and Director of Wine to pair seamlessly with your menu and ensure a smooth service experience.

Guests may select from these turnkey offerings or work with our team to customize selections based on their preferences - our team will guide you through final selections during the planning process.

## TO BEGIN

*(for the table)*

**WARM PAIN AU LAIT**  
THYME HONEY, CHIVE BUTTER

## FIRST COURSE

*(Select Two)*

**BEET TARTARE**  
CARAMELIZED SHALLOTS, FRIED CAPERS,  
HORSERADISH CREME FRAICHE

**DRY-AGED BLUEFIN TUNA CRUDO**  
SMOKED TROUT ROE, GUAJILLO CHILI OIL,  
YUZU PONZU

**FILET SKEWER**  
ROQUEFORT CREAM SAUCE, CRISPY POTATO  
CHIPS

**ROASTED BEETS**  
ROASTED STRAWBERRIES, PISTACHIOS,  
STRAWBERRY VINAIGRETTE

## SECOND COURSE

**BISTRO SALAD**  
BUTTER LETTUCE, FRESH HERBS, RED WINE  
VINAIGRETTE

## THIRD COURSE

*(Select Two Entrée Options)*

**PASTA**  
BOLOGNESE SAUCE, AGED PARMESAN  
CHEESE

**PRIME FILET**  
POTATO PUREE AND A BORDELAISE SAUCE

**GRILLED BRANZINO**  
YELLOW EYE BEANS, SPINACH, TARRAG  
BEURRE BLANC

**SPANISH OCTOPUS**  
WARM BABY POTATO SALAD, GORDAL  
OLIVES, CAPERS, AND A LEMON  
VINAIGRETTE

## FOURTH COURSE

*(Select One)*

**FLOURLESS CHOCOLATE CAKE**  
GIANDUJA CREMEUX, GRAND MARNIER  
CREME ANGLAISE

**STICKY DATE CAKE**  
BOURBON TOFFEE SAUCE, LEMON CREME  
FRAICHE

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS