

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

DARK CHOCOLATE MOUSSE

AVERNA SABAYON, FEUILLETIINE

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

DARK CHOCOLATE MOUSSE

AVERNA SABAYON, FEUILLETIINE

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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)

DARK CHOCOLATE MOUSSE
AVERNA SABAYON, FEUILLETIINE

STICKY DATE CAKE
BOURBON TOFFEE SAUCE, LEMON CREME
FRAICHE

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