

Private Dining Packages

PACKAGE ONE

\$65 per person

This three-course menu includes a salad as the first course with guests choosing their own entree.

FIRST COURSE

BISTRO SALAD

BUTTER LETTUCE, FRESH HERBS, RED WINE VINAIGRETTE

SECOND COURSE

(CHOOSE TWO; GUESTS WILL CHOOSE ONE OF THE TWO ON THE DAY OF)

PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

PRIME FILET

POTATO PUREE AND A BORDELAISE 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

This four-course menu includes a first course and a salad with guests choosing their own entree.

FIRST COURSE

(CHOOSE ONE)

HIRAMASA CRUDO

HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE

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

(CHOOSE TWO; GUESTS WILL CHOOSE ONE OF THE TWO ON THE DAY OF)

PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

PRIME FILET

POTATO PUREE AND A BORDELAISE SAUCE

POACHED ATLANTIC COD

STEAMED CLAMS, RANCHO GORDO WHITE BEANS, LEMON BEURRE BLANC

FOURTH COURSE

FLOURLESS CHOCOLATE CAKE

GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE

Private Dining Packages

PACKAGE THREE

\$98 per person

This four-course menu includes focaccia bread, a first course and a salad with guests choosing their own entree

To add a 3rd entree option to Package Three it is an additional \$20 per person

TO START

(SHARED AMONG THE TABLE)

PAIN AU LAIT

THYME HONEY, CHIVE BUTTER

FIRST COURSE

(CHOOSE TWO)

BEET TARTARE

PICKLED RAMPS, CRISPY POTATO CHIPS, WARM TARRAGON HOLLANDAISE

HIRAMASA CRUDO

HONEYCRISP APPLES, GINGER-LIME DRESSING, PUFFED RICE

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

(CHOOSE TWO; GUESTS WILL CHOOSE ONE OF THE TWO ON THE DAY OF)

PASTA

BOLOGNESE SAUCE, AGED PARMESAN CHEESE

PRIME FILET

POTATO PUREE AND A BORDELAISE SAUCE

POACHED ATLANTIC COD

STEAMED CLAMS, RANCHO GORDO WHITE BEANS AND LEMON BEURRE BLANC

SPANISH OCTOPUS

ARROZ NEGRO, GUINDILLA PEPPERS, SAFFRON HOLLANDAISE

FOURTH COURSE

(CHOOSE ONE)

FLOURLESS CHOCOLATE CAKE

GIANDUJA CREMEUX, GRAND MARNIER CREME ANGLAISE

STICKY DATE CAKE

BOURBON TOFFEE SAUCE, LEMON CREME FRAICHE