

THREE COURSE PLATED AND SERVED DINNER

SALADS (select one)

- Chopped Farmers Market Salad**, Shaved Parmesan, Balsamic Vinaigrette
- Wedge Salad**, Heirloom Tomatoes, Shropshire Blue Cheese, Avocado, Croutons, Lime-Yogurt Vinaigrette
- Baby Arugula**, Crispy Pancetta, Dried Sweet Cherries, Goat Cheese, Grilled Asparagus
- Bibb Lettuce Salad**, Lady Apples, Brie, Caramelized Walnuts, Aged Cider Vinaigrette
- Roasted Beet Salad**, Berries, Goat Cheese, Toasted Hazelnuts, Mizuna Greens, Citrus Vinaigrette
- Haricot Vert Salad**, Tomato Confit, Crumbled Sonoma Goat Cheese, Basil Vinaigrette
- Caesar Salad**, Rustic Croutons, Aged Parmesan, Garlic Dressing

HOUSEMADE ASSORTED BREADS AND LAVOSH, Sweet Cream Butter

ENTREES (select one)

AIR - \$75.00++ per person

- Pan Roasted Chicken**, Potato Puree, Sautéed Swiss Chard, Rosemary Au Jus
- Herb Grilled Chicken**, Sea Salt Potatoes, Pea Purée, Roasted Wild Mushrooms
- Roasted Chicken** with Braised Thigh, Dumplings, Wild Mushrooms, Brussels Sprouts, Au Jus

LAND - \$85.00++ per person

- Roasted New York Steak**, Aged Red Wine Sauce, Roasted Heirloom Carrots, Fingerling Potatoes
- Slow Braised Boneless Short Rib**, Creamy Polenta, Grilled Asparagus, Port Wine Reduction
- Grilled Filet Mignon**, Blistered Tomatoes, Potato-Leek Terrine, Sautéed Spinach

SEA - \$85.00++ per person

- Miso & Honey Glazed Black Cod**, Peruvian Purple Potato Puree, Baby Bok Choy, Crisp Lotus Root
- Roasted Sea Bass**, Basil Crust, Tomato, Leek, Artichoke, Olives, Crispy Potato, Preserved Lemon
- Pistachio Crusted Wild Alaska Salmon**, Wild Black Rice, Wilted Endives, Lemon and Parsley Sauce

LAND AND SEA - \$90.00++ per person

- Grilled Filet Mignon and Shrimp "Scampi" Style**, Potato Puree, Garlic Spinach, Peppercorn Demi-Glace
- Aged New York Steak and Potato-crusting Salmon**, Creamy Polenta, Oven-dried Tomatoes, Salsa Verde
- Wild Striped Bass and Grilled Filet Mignon**, Handmade Gnocchi, Roasted Heirloom Tomatoes, Herb Nage, Fennel

SPLIT ENTRÉE (choice of two, select from air, land, or sea)

- additional \$10.00++ per person

(requires guaranteed number of each entrée selection)



VEGETARIAN ENTREES (vegan upon request) (select one)

- Ricotta Quinoa Cake**, Spinach, Tomato Fennel Fondue, Roasted Seasonal Vegetables
- Crisp Eggplant Panisse**, Baby Root Vegetables, Romesco Sauce

DESSERTS (select one)

- Cake**
- Chocolate Layer Cake**, Port Reduction, Sour Cherries
- Vanilla White Chocolate Cake**, Berries, Whipped Cream, Spun Sugar
- Apple**, Vanilla Mousse, Apple Bourbon Filling
- Apple Fennel Tarte Tatin**, Black Pepper-Vanilla Bean Gelato
- Banana Crème Brulee**, Puff Pastry Crust, Crème Brulee Custard, Bananas, Sweet Whipped Cream
- Vanilla Cheesecake**, Strawberry Fields Meringue, Micro Sorrel
- Raspberry Macaron**, Light Lemon Cream, Crème Fraiche, Sorbet
- Caramel Garden**, Caramel Cream, Raspberry, Coffee Soil, Sweet Barley
- Caramel Chocolate "Affogato"**, Almond Sponge Cake, Caramel Bavarian Cream, Chocolate Glaze, Coffee Gelato, Coffee Tuile

BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Hot Tea



Meetings & Events

FOUR COURSE FALL & WINTER SIGNATURE MENU



AMUSE BOUCHE (select one)

Beet Paccheri, Herbed Sonoma Goat Cheese, Chive Foam
Winter Vegetable Arancini, Sicilian Farro, Risotto, Kaboucha Squash,
Parmigiano Reggiano

72 Hour Beef Short Rib, Caramelized Onion, Lardons, Blue Cheese Mousse

Banh Mi Tartine, Foie Gras Torchon, Brioche, Shaved Radish, Pickled Carrot,
Cilantro, Jalapeno, Blackberry & Lemongrass Gastrique

SOUPS AND SALADS (select one)

Bloomsdale Spinach Salad, Fennel, Brussels Sprouts, Endive, Bacon, Meyer
Lemon Vinaigrette

Winter Green Salad, Mixed Greens, Meringue Pecans, Grapefruit, Gorgonzola,
Chives, Dijon Vinaigrette

Shellfish Fideos, Black Mussels, Littleneck Clams, Cockles, Palacios Chorizo,
Piquillo Peppers

Celeriac Soup, Brussels Sprouts, Pancetta

Butternut Squash Soup, Citrus, Chile Toasted Pepitas



ENTREES (select one)

Mary's Free Range Chicken, Duck Fat Roasted Potatoes, Rainbow Chard,
Crisp Skin Chip, Winter Vegetables, Chicken Jus
\$85.00++ per person

Sea Bream, Salsify Puree, Herbed Sunchokes, Lobster Nage
\$90.00++ per person

New York Strip with Butter Poached Lobster, Potato Pave, Asparagus,
Cabernet Demi- glace, Tarragon Butter
\$100.00++ per person

Vegetarian Entrée Options (select one)

Ricotta Malfatti, Wild Mushrooms, Brown Butter, Sage, Pecorino Cheese

Winter Vegetable Risotto, Baby Arugula, Herbs, Tomato and Fennel Confit

Winter Vegetable Terrine, Roasted Tomato and Leek Fondue



DESSERTS (select one)

Winter Wonderland, Peppermint White Chocolate Mousse, Coffee Soil,
Sugar Snow Covered Branch, Candied Cherries

Café de Olla Bomba, Spiced Flourless Chocolate Cake, Chocolate Ganache,
Raspberry Compote, Fresh Berries, Canela, Raspberry Meringue

Chocolate Mousse Log, Hazelnut Praline Mousse, Almond Sponge Cake,
Raspberry Sauce, Candied Hazelnuts

Orange Panna Cotta, Sugar Cookie, Confit Sliced Orange, Pistachio,
Citrus Tuille

BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Hot Tea



Meetings & Events

FOUR COURSE SPRING & SUMMER SIGNATURE MENU



AMUSE BOUCHE (select one)

Norwegian Smoked Salmon, Lemon Buckwheat Blini, Salmon Roe, Chive, Fennel

Brentwood Sweet Corn Madeleines, Crème Fraiche, Caviar

Parsnip and Wild Mushroom Tart, Micro Sorrel

New Zealand Lamb Loin, Belgian Endive, Toasted Walnuts, Roquefort, Crostini

Filet Mignon Tartare, Grain Mustard, Red Onion, Parsley, Potato Crisp

SOUPS AND SALADS (select one)

Vichyssoise, Potato Leek Soup, Fried Leeks, Potato Crisp

Golden Tomato Gazpacho, Sourdough Croutons, Spring Onions, Feta

Jumbo Sea Scallops, Sweet Pea Puree, Summer Corn Succotash, Parsley Drizzle, Pancetta Crumbles

Vietnamese Summer Salad, Vermicelli Noodles, Jumbo Coconut Prawns, Carrots, Cucumber, Bean Sprouts, Mint, Thai Basil, Sriracha Peanut Dressing

ENTREES (select one)

Mary's Free Range Chicken Breast, Artichokes Provençal, Tomato, Olives, Capers, Garlic, Onions, White Asparagus

\$85.00++ per person

Branzino, Potato Crust, English Pea Puree, Haricot Vert, Béchamel, Red Pepper Gastrique

\$90.00++ per person

Dry Aged Filet Mignon and Diver Scallops, Wild Mushroom Ragout, Thumbelina Carrots, Roasted Romanesco, Marchand de Vin

\$100.00++ per person

Vegetarian Entrée Options (select one)

Spinach and Ricotta Malfatti, Wild Mushrooms, Parsley, Lemon Gremolata

Roasted Spring Vegetable Risotto, Freshly Roasted Sugar Snap Peas, Fava Beans, Asparagus, Parmigiana Reggiano, Ricotta-stuffed Squash Blossoms (vegan upon request)

DESSERTS (select one)

Milli Feuille, Puff Pastry, Vanilla Pastry Cream, Summer Berries, Caramel Sauce

Pistachio Genoise, Cherry Gelee, Vanilla Bean Mousse, Cornflake Sable

Summer Wonderland, Strawberry, White Chocolate Cremeux, Strawberry Gel

Blackberry Sponge Cake, White Chocolate Coconut Cremeux, Mirror Glaze, Macaron, Meringue

Honey Mascarpone Mousse, Chocolate Cake, Apricot

BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Hot Tea



Meetings & Events