



## MENU STYLES

### **FAMILY STYLE SHARING MENU**

**Pain au Lait with Salted Butter**

**Selection of two Salads**

**Selection of two Supplementary Courses**

**Selection of two Main Course**

**Selection of two Sides**

**One Dessert per person**

**Petit Fours**

### **SEATED THREE COURSE MENU**

**Pain au Lait with Salted Butter**

**Salad Course**

**Main Course with Sides**

**Dessert**

Option to add or substitute with Supplemental Courses or Supplemental Main Courses.

Preselection required two weeks prior to event date.

On site course selections available upon request, additional charges will apply.

### **BUFFET MENU**

**Pain au Lait with Salted Butter**

**Selection of Salad Course**

**Selection of Supplementary Course**

**Main Course**

**Selection of Vegetable Sides**

**Dessert**

# PLATED MENU

## SALAD COURSE

### **BURRATA SALAD**

Herb Pistou, Grape, Pecan, Frisée

### **BEET SALAD**

Endive, Cara Cara Orange, Candied Pecan

### **ALOETTE WEDGE SALAD**

Avocado, Parmigiano-Reggiano,

Puffed Grains

### **ZUCCHINI SALAD**

Yogurt, Lemon, Mint **G**

### **MARINATED DELICATA SQUASH**

Candied Pepitas, Sage **V G**

### **HEIRLOOM TOMATO SALAD**

Burrata, Sherry, Hazelnut **N**

### **ALOBAR CAESAR SALAD**

White Anchovy, Lardon, Parmigiano-Reggiano

### **PANZANELLA SALAD**

Tomato, Cucumber, Sourdough

## MAIN COURSE

### **FILET MIGNON**

Oyster Mushroom, Confit Shallot, Beef Jus

### **SHORT RIB**

Oyster Mushroom, Confit Shallot, Beef Jus

### **FREE-RANGE CHICKEN BREAST**

Capers, Brown Butter

### **BLACK COD**

Oyster Mushroom, Charred Scallion, Miso

### **CAULIFLOWER V**

Piquillo Pepper, Navy Bean, Pine Nut

## SUPPLEMENTARY COURSES

### **Course additions or substitutions**

#### **JUMBO SHRIMP COCKTAIL**

Horseradish, Cocktail Sauce **G D**

#### **BEEF CARPACCIO**

Mustard, Parmigiano-Reggiano, Watercress **G D**

#### **SALMON CRUDO**

Poblano, Barley Miso, Lemon

#### **HAMACHI SASHIMI**

Koji, Puffed Rice, Radish

#### **KOSHIHIKARI RICE**

Shio Koji, Mushroom, Puffed Rice

#### **RICOTTA RAVIOLI**

Beurre Blanc, Périgord Black Truffle Jus

#### **SEARED SCALLOP**

Beurre Blanc, Chive

#### **EAST COAST LOBSTER**

Petrossian Caviar

#### **BURGUNDY CHEESE & TRUFFLE HONEY**

## MAIN COURSE SUPPLEMENTS

### **USDA PRIME STRIPLON**

Oyster Mushroom, Confit Shallot, Beef Jus

### **CUMBRAE'S DRY AGED RIBEYE**

Oyster Mushroom, Confit Shallot, Beef Jus

### **A5 WAGYU**

Oyster Mushroom, Confit Shallot, Miso

### **DOVER SOLE**

Brown Butter, Lemon

# PLATED MENU

## VEGETABLE SIDES

### **BROCCOLINI (V)**

Chili, Garlic

### **SMASHED FRIED POTATOES**

Black Pepper Aioli, Chive, Parmesan

### **HEIRLOOM CARROTS (V)**

Mustard, Sherry

### **CREMINI MUSHROOMS (V)**

Thyme, Shallot

### **POMMES PURÉE**

Butter, Sea Salt



## DESSERT

### **CHOCOLATE TART**

Meringue & Salted Caramel

### **BROWN BUTTER CAKE**

Coconut Meringue, Raspberry, Lime

### **PAVLOVA (G, D)**

Fresh Berries

### **TIRAMISU (G, D, V)**

Coffee, Rum

### **SEASONAL FRUIT (V)**

