



Sample Dinner Menu Packages for Large Groups

2 courses (choice of appetizer/entrée OR entrée/dessert) \$45 per person

3 courses (appetizer/entrée/dessert) \$57 per person

4 courses (appetizer/appetizer/entrée/dessert) \$68 per person

Parties up to 24 people (choose 2 appetizers, 3 entrees and 2 desserts)

Parties of more than 24 people must PRE-ORDER 24 hours before the event.

Note Preparations of dishes are subject to change due to seasonal produce availability. Dishes will be finalized no later than 5 days before the scheduled event.

to start

SEASONAL LOCAL SOUP (Ex. chicken-coconut soup, butternut squash, etc.)
daily preparation

MEXICAN BAY SCALLOP CEVICHE
serrano, lime, tomato, red onion

BABY GREENS SALAD
bocconcini mozzarella, peppadew peppers, chive oil, balsamic vinaigrette

WATERMELON & GIOIA BURRATA (OR SIMILAR SEASONAL SALAD)
pistachio, tomato, balsamic

to dine

BIG EYE TUNA TATAKI
daikon, avocado, tomato-ginger dressing

SKUNA BAY SALMON
endive, tangerine, zucchini, tomato confit, hedgehog mushroom,
cippolini onion purée, olive oil pudding

JIDORI CHICKEN
shitake mushroom, scallions, red & yellow peppers, teriyaki sauce

ROCK SHRIMP CAVATELLI (CAN BE VEGETARIAN)
wild mushrooms, swiss chard

PRIME FLAT IRON STEAK
shallot jam, potato-arugula salad, soy-garlic sauce

RISOTTO (VEGETARIAN)
broccolini, squash, mushroom, 63 degree egg

to treat

(HOUSEMADE ICE CREAMS AND FRUITS SUBJECT TO CHANGE)

CHOCOLATE BAR
crunch & caramel filling, coconut sorbet

BUTTERSCOTCH BUDINO
italian pudding, crème fraiche, caramel, maldon sea salt