

Studio Private Event Menu

menu option one

MCGRATH FARMS ENGLISH PEA SOUP
butter-braised maine lobster and smoked bacon



LOCAL HEIRLOOM TOMATO SALAD
burrata cheese and wild arugula, basil pistou



BRANDT NATURAL PRIME BEEF RIBEYE AU POIVRE
nantes carrot fondant and wilted escarole, brandy jus



GRANNY SMITH APPLE UPSIDE-DOWN CAKE
candied medjool dates, ceylon cinnamon ice cream

one hundred fifty dollars

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menu option two

ROASTED NEW CALEDONIA PRAWN COCKTAIL
horseradish gnocchi and preserved lemon, heirloom tomato cream



SALAD OF COLEMAN FARMS BIBB LETTUCE
candied hazelnuts and tarragon, harry's berries strawberry vinaigrette



PAN-SEARED ALASKAN KING SALMON
boulangère potatoes and pancetta, picatta beurre blanc



MICHEL CLUIZEL CHOCOLATE SOUFFLE CAKE
candied citrus and spearmint, espresso anglaise

one hundred sixty dollars

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menu option three

TRUE RED PEPPER-CRUSTED AHI TUNA
watercress purée, avocado and milano salami, black olive jam



WILD MUSHROOM AND SPRING GARLIC VELOUTÉ
aged parmesan tuile, twenty-year aged balsamic



choice of entrée

PAN-SEARED LOCAL HALIBUT
grilled dutch white asparagus, meyer lemon caponata

or

OVEN-ROASTED SUMMERFIELD FARMS LAMB LOIN
kaffir lime polenta, cured tomato and fava bean ragoût, pinot noir sauce



BUBALIS RICOTTA AND RASPBERRY CRÈME BRÛLÉE
cardamom and shortbread cookies

one hundred seventy-five dollars

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menu option four

CONFIT OF MAINE LOBSTER RISOTTO
green garlic and lemon, tomato oil



BABY WILD ARUGULA SALAD
aged winchester gouda and toasted pinenut, banyuls vinaigrette



choice of entrée

OVEN-ROASTED SONOMA CHICKEN BREAST
cipollini onion and wild mushroom ravioli, sauce robert

or

GRILLED TENDERLOIN OF BRANDT NATURAL BEEF
asparagus lyonnaise potatoes and red peppers, bordelaise sauce



CARAMELIZED PLUM TARTE TATIN
anise caramel and crème fraîche gelato

one hundred sixty-five dollars

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menu option five

CHILLED PARSNIP AND SORREL SOUP
marinated dungeness crab and frisée, chive oil



ROASTED MAINE DIVER SEA SCALLOPS
citrus-braised endive, oregon morel and parmesan orzo, english pea purée



WEISER FARMS BABY SPINACH SALAD
confit muscovy duck and house-made pickles, violet mustard aioli



MIKONOJO WAGYU TENDERLOIN
rosemary-skewered baby fingerling potatoes, béarnaise sauce



SPICED NUTELLA PUDDING CAKE
salted peanut butter wafers, dark chocolate mousse

two hundred fifteen dollars