

Studio Private Event Menu

menu option one

WINTER MUSHROOM RISOTTO
cured tomatoes, sorrel, grated gruyere

♦ ♦ ♦

SALAD OF FAMILY FARMS BABY GREENS
shaved root vegetables, champagne vinaigrette

♦ ♦ ♦

GRILLED TENDERLOIN OF NATURAL BEEF
creamy horseradish potatoes, haricots verts, shallot-red wine sauce

♦ ♦ ♦

CINNAMON BROWN-BUTTER TORTE
candied apricots, kumquats, crème fraîche

one hundred fifty dollars

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menu option two

OLIVE OIL POACHED BABY ARTICHOKEs
cipollini onions, basil, white wine

♦ ♦ ♦

GRILLED HEARTS OF ROMAINE LETTUCE
kalamata olives, garlic chips, pommery mustard vinaigrette

♦ ♦ ♦

PEPPER-CRUSTED LOIN OF ANGUS BEEF
parsnips, savoy cabbage, au poivre sauce

♦ ♦ ♦

SONOMA RICOTTA CHEESE CRÈME BRÛLÉE
marcona almond tuile

one hundred sixty dollars

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menu option three

ASIAN-SPICED AHI TUNA LOIN
red pepper-ginger relish, cardamom syrup

♦ ♦ ♦

WARM SALAD OF WINTER BEETS
confit mushrooms, goat cheese, sherry-bacon vinaigrette

♦ ♦ ♦

choice of entrée

WHOLE-ROASTED PETALUMA BABY CHICKEN
pearl barley, glazed carrots, winter black truffle sauce

or

GRILLED RIBEYE OF NATURAL BEEF
spinach cannelloni, wilted greens, sweet garlic sauce

♦ ♦ ♦

PINEAPPLE AND BANANA UPSIDE-DOWN CAKE
candied walnuts, brandy ice cream

one hundred fifty-five dollars

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menu option four

TORTELLINI OF BRAISED SHORT RIBS

Leeks, pine nut cream

♦ ♦ ♦

SALAD OF POLITTO FARMS SPECKLED LETTUCE

local citrus, marinated olives, herb vinaigrette

♦ ♦ ♦

PAN-ROASTED LINE-CAUGHT KING SALMON

garbanzo beans, caramelized cauliflower, fennel butter

♦ ♦ ♦

WARM DARK CHOCOLATE MOUSSE CAKE

Port-poached figs

one hundred fifty-five dollars

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menu option five

CREAM OF LOBSTER SOUP
yellow corn, black truffle custard

♦ ♦ ♦

BUTTER-ROASTED BAY SCALLOPS
jerusalem artichokes, salsify

♦ ♦ ♦

CRISPY CHICKEN SALAD
parmesan crisps, endive, aged balsamic

♦ ♦ ♦

BRAISED CENTER-CUT VEAL SHANK
potato gnuddi, wild mushrooms, gremolata

♦ ♦ ♦

CIDER-ROASTED HEIRLOOM APPLES
pecan pound cake, golden raisin ice cream

one hundred seventy-five dollars