

Studio Seasonal Private Event Menu

menu option one

WILD MUSHROOM RISOTTO
aged parmesan and celery leaves

♦ ♦ ♦

ICEBERG WEDGE WITH POINT REYES BLUE CHEESE TERRINE
bacon lardons, shallot-buttermilk dressing

♦ ♦ ♦

MAPLE LEAF FARMS DUCK BREAST
grilled apricots and duck prosciutto, blueberry jus

♦ ♦ ♦

BANANA SOUFFLÉ
candied pecan crisp and warm caramel anglaise

one hundred forty dollars

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menu option two

CHILLED SORREL SOUP

cured lemon and chive crème fraîche

♦ ♦ ♦

STACK OF HEIRLOOM TOMATOES

wild arugula and caperberries, pepperoncini vinaigrette

♦ ♦ ♦

BRAISED SNAKE RIVER KOBE SHORT-RIB

carpenter farms baby vegetables and black pepper gnocchi, pinot noir reduction

♦ ♦ ♦

COWGIRL CREAMERY MT. TAM

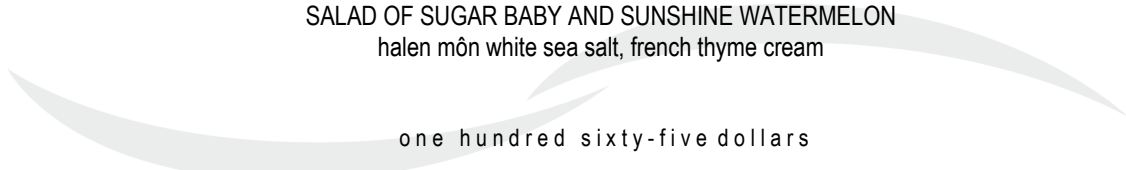
harry's berries strawberries and vanilla jam

♦ ♦ ♦

SALAD OF SUGAR BABY AND SUNSHINE WATERMELON

halen môn white sea salt, french thyme cream

one hundred sixty-five dollars



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menu option three

FENNEL GAZPACHO

wild cherry tomatoes and persian cucumbers

♦ ♦ ♦

SUGARSNAP PEA TORTOLLINI

parsley salad, jerusalem artichoke cream

♦ ♦ ♦

choice of

PAN-SEARED LOCAL HALIBUT

balsamic-marinated radicchio and roasted eggplant, warm thyme vinaigrette

or

BRANDT NATURAL RIB-EYE

grilled asparagus and rosemary-roasted potatoes, sauce béarnaise

♦ ♦ ♦

SINGLE ESTATE CHOCOLATE TRIO

praline and chocolate crunch, bittersweet chocolate pudding, coconut milkshake

one hundred fifty-five dollars

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menu option four

CITRUS-DRESSED DUNGENESS CRAB SALAD

hass avocado and buttercrunch bibb

♦ ♦ ♦

HERB-POACHED SALMON

peruvian potato salad with capers and cornichons, sauce gribiche

♦ ♦ ♦

GRILLED TENDERLOIN OF BRANDT NATURAL BEEF

globe carrots, cipollinis and thyme-roasted potatoes

♦ ♦ ♦

MEYER LEMON POUNDCAKE

raspberry sorbet, brown sugar caramel

one hundred forty-five dollars



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menu option five

MAINE LOBSTER BISQUE
wild mushroom ragoût and micro celery

♦ ♦ ♦

GRILLED ROMAINE SALAD
kalamata olives, marinated artichokes and fried anchovies

♦ ♦ ♦

FILET OF PACIFIC BLACK BASS
braised cauliflower and fava beans, red onion glaze

♦ ♦ ♦

MILK-FED VEAL TENDERLOIN
stone fruit chutney and fingerling potatoes, whole grain mustard

♦ ♦ ♦

REDWOOD HILL FARMS CROTIN
pickled baby beets and coriander lavash

♦ ♦ ♦

STRAWBERRY CRÈME PUFF
micro mint and balsamic glaze

one hundred seventy-five dollars