

THE LOFT

Private Dining Menus

Three Course Menu: \$75.00

**Host to Select (1) Starter, Choice of (2) Entrées, & (1) Dessert for Group to Enjoy*

Four Course Menu: \$110.00

**Host to Select (1) Starter, (1) Soup or Salad, Choice of (2) Entrées, & (1) Dessert for Group to Enjoy*

Final menu to include (1) Selection per course, additional selections per course are welcomed at \$8.00 per additional selection.

FIRST COURSE

(Pre-Select One)

PEPPER-CRUSTED YELLOW TAIL

Organic Strawberries and Aged Balsamic, Avocado Mousse

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SHRIMP COCKTAIL

Cured Lemon and Horseradish, Tomato Marmalade

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FALL SQUASH RISOTTO

Main Lobster and Aged Parmesan

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DUNGENESS CRAB CAKES

White Corn Succotash, Spicy Mustard

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BUTTER-BRAISED BAY SCALLOPS

Escarole and Tangerine, Blood Orange Butter

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BLACKENED ALBACORE AND POMEGRANTE CEVICHI

Citrus and Padron Peppers, Mint

SECOND COURSE

(Pre-Select One)

ROASTED CHICKEN SOUP

Matzah Dumpling, Cilantro, Green Curry

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HEIRLOOM PUMPKIN SOUP

Cinderella Pumpkin, Sonoma Duck Confit, Spiced Pears

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BAKED CLAM CHOWDER

Aqua Farms Clams, Puff Pastry, Thyme

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THE LOFT CAESAR

Baby Hearts of Romaine, White Anchovy, Aged Parmesan

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BABY GARDEN TOMATO SALAD

Local Goat Cheese, Mint, Muddled Blood Orange and Ginger Vinaigrette

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SALAD OF BABY WILD ARUGULA

Local Proscuitto and Phyllo Crisp, Picholine Olive Tapenade

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ICEBERG

Crispy Pancetta, Pickled Onions, Point Reyes Blue Cheese

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BABY MIXED GREENS

Shaved Vegetables, Bayley Hazen Blue Cheese, Walnut Vinaigrette

THIRD COURSE

(Pre-Select Two)

CURRIED HEIRLOOM RATATOUILLE

Israeli Cous Cous Salad, Green Curry

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BACON-WRAPPED LOCH DUART SALMON

Sweet Corn Succotash, Meyer Lemon, Caper Relish

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OVEN-ROASTED CHILEAN SEA BASS

California Spiny Lobster and Fall Squash Risotto, Rosemary, Honey

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LOCAL SHELLFISH CIOPPINO

Baby Tomatillos, Heirloom Tomato Broth, Grilled Baguette

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FIRE-ROASTED ORGANIC CHICKEN BREAST

Macaroni and Cheese, Grilled Asparagus, Wild Mushroom Sauce

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COFFEE-CRUSTED NEW YORK STRIP

Fourme d'Ambert Cheese, Wild Arugula, Bourbon-Caramel

(additional \$10.00 to menu price)

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MAPLE-GLAZED SONOMA DUCK BREAST

Quince and Potato Hash, Tangerines, Plum Wine

FOURTH COURSE

(Pre-Select One)

PINEAPPLE UPSIDE DOWN CAKE

Banana Passion Fruit Ice Cream, Sweet Vanilla Crème Fraiche and Pineapple Caramel Jus

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TASTE OF FARMER'S MARKET PUMPKIN

Pumpkin Cider, Pumpkin Pecan Doughnut, Pumpkin Clafouttis

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ASIAN PEAR AND DRIED CHERRY CRISP

Quince Sorbet, Vanilla Custard, Hazelnut Nutmeg Crisp

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PEPPERMINT WHITE CHOCOLATE MOLTEN CAKE

Spiced Cranberry Chutney, Chocolate Lace Tuile, Peppermint Bark