



## **Private Dining Menus**

**Four Course Menu: \$155.00**

*Final Menu to Include (1) Selection per Course For Entire Group to Enjoy.  
Additional selections per course are welcomed at \$8.00 per additional selection.*

## FIRST COURSE

*(pre-select one)*

### HAMACHI SASHIMI

caviar lime dressing, micro greens



### NEW CALEDONIAN PRAWNS

roasted carrot, marinated daikon radish, frill mustard greens, yuzu vinaigrette



### ROASTED MONTEREY CALAMARI

baby arugula, parmesan, garlic aioli



### ROASTED BEET SALAD

smoked trout, cauliflower cream, caviar, herb and horseradish dressing



### SEARED AHI TUNA

chino farms baby lettuce, spicy lentils, ginger vinaigrette

## SECOND COURSE

*(pre-select one)*

LAUGHING BIRD SWEET SHRIMP  
fideo, broccoli, scallions, bouillabaisse sauce

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LOBSTER BISQUE  
spiced kabocha squash, lobster spring roll

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SEARED MAINE DIVER SEA SCALLOPS  
spinach risotto, wild mushrooms, port-truffle sauce

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SEARED HUDSON VALLEY FOIE GRAS  
onion marmalade, seasonal fruit, pecan parfait

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GRILLED QUAIL  
warm potato salad, frisee lettuce, quail egg and bacon sauce

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DUCK CONFIT CANNELLONI  
micro swiss chard, orange coriander sauce

### THIRD COURSE

*(pre-select one)*

#### CATALAN COD

torta española, clamshell mushroom, green beans, chorizo, olive oil broth



#### SEARED SEA BASS

eggplant, vadouvan spiced haricots verts, baby fennel, piperade



#### ROASTED JOHN DORY

celery root, hazelnuts, cippolini onions, apple jus



#### OVEN-ROASTED LOCH DUARTE SALMON

heirloom beans, baby turnips, kumquats, beurre rouge



#### ROASTED BREAST OF PHEASANT

salsify, pecan cream, royal trumpet mushrooms and cognac-pheasant jus



#### SAUTEED VEAL TENDERLOIN MEDALLIONS

hand-rolled pasta, fava beans, baby carrots, cassis mustard sauce



#### ROASTED PORK LOIN

potato risotto, brussels sprout leaves, calvados sauce



#### GRILLED LAMB LOIN

braised tarbais white beans, fresh harissa, serrano ham, lamb jus



#### GRILLED BEEF TENDERLOIN

caraway onion tart, maitake mushrooms, bordelaise sauce

## FOURTH COURSE

*(pre-select one)*

### CHOCOLATE PALETTE

chocolate pâte, pistachio cream, chocolate sorbet, chocolate brandied clafouti

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### POACHED PEAR

hazelnut financière, dulce de leche mousse, crème fraîche ice cream

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### APPLE CRÈME BRÛLÉE

palmier pastry, ceylon cinnamon ice cream

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### WARM CARROT CAKE

pineapple cream cheese mousse and ginger ice cream

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### TOASTED MERINGUE

passion fruit crème, banana fritter, passion fruit-banana sorbet

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*Based on (1) Selection per Course*

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