

Winter 2023/24



## Private Dining Family-Style Menu

MENU PRICE \$85 PER PERSON

Menus subject to change based on seasonality

### family-style starters

*(select two for the table, add an additional starter for \$10 per person)*

**TRUFFLED DEVEILED EGGS** truffle oil, chives, beetroot powder (GF)

**PRIME BEEF TARTARE** potato chips, caper, dijon dressing, fried shallots (GF)

**BURRATA TOAST** poached pears, mint, toasted walnuts, saba, country bread (V)

**CITY SALAD** Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette (V)

**BUTTER LETTUCE SALAD** Brokaw Farms avocado, grapefruit, ice radish, Green Goddess dressing (GF, V)

### family-style entrées

*(select two for the table, add an additional entrée for \$15 per person)*

**ORGANIC FRIED CHICKEN** buttermilk brine, roasted garlic, crisp woody herbs, lemon

**ROASTED PORK LOIN** polenta, collard greens, apple mostarda, pork demi-glace (GF)

**SKUNA BAY SALMON** japanese eggplant stuffed w/ tomato caponata, smoked eggplant purée, toy box tomatoes (GF)

**PESTO CAVATELLI** butternut squash, parmesan reggiano (V)

**PRIME BEEF TENDERLOIN** brussels sprouts, butternut squash, cippolini onions, short rib demi glaze (GF)

**\$15 supplement per person Beef**

**OSSO BUCCO** baby turnips & carrots, cippolini onions, preserved lemon gremolata, bordelaise (GF)

**\$10 supplement per person Osso Bucco**

**\*IMPOSSIBLE BOLOGNAISE** plant-based "beef", vegan rigatoni, vine ripe tomato basil sauce  
available as a silent option for vegan guests - not available for the entire party

### sides

*(two sides included with dinner)*

*\$9 per person for additional options*

**FRIED BRUSSELS SPROUTS (GF)**

apple bacon gastrique

**BAKED MACARONI & CHEESE (V)**

smoked olive oil, chives

**BURRATA WHIPPED POTATOES (V)**

olive oil, chives

**CAULIFLOWER (V, GF)**

calabrian chili oil, capers, lemon, parsley

*Cauliflower and Brussels are GF, but the fryer oil  
may have trace amounts of gluten*

### mini desserts

*(select two for the table)*

*add an additional dessert for \$7 per person all options are (V) sorbet  
available for DF & Vegan guests by request*

**FUDGE BROWNIE (V)**

with chocolate crèmeux

**CREAM PUFF (V)**

filled with a mascarpone cream

**FINANCIER TEA CAKE (V)**

with seasonal jam

**LEMON MERINGUE TART (GF)**

Wayfare Tavern adds a 6% surcharge to assist in complying with San Francisco mandates.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,  
especially if you have a medical condition.