

THIS MENU IS ONLY AVAILABLE TO GROUPS OF 30 PEOPLE OR LESS

Winter 2023 / 24



Private Dining Plated Menu

\$100 per guest

Menus subject to change based on seasonality *Not available to groups over 30 people*

soups

(select one, for the entire group)

HONEYNUT SQUASH SOUP goat cheese mousse, crispy shallots (V)

CONSOMMÉ vegetable broth, market vegetables (V)

salads

(select one) for the entire group

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

BUTTER LETTUCE SALAD avocado, grapefruit, red radish, green goddess dressing (V)

WAYFARE TAVERN CAESAR SALAD romaine, little gems, parmesan, crostini, anchovy, creamy Caesar dressing

entrées

(select two for a plated duet composition) (select three for a plated "choice of" final counts due 3 days prior to event)

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 with tomato caponata, smoked eggplant purée, toy box tomatoes (GF)

PESTO CAVATELLI butternut squash, parmesano reggiano (V)

PRIME NY STEAK carrots, burrata whipped potatoes, pearl onions, short rib demi-glace (GF)

\$15 supplement per person (requires a 7-day lead time) STEAK

IMPOSSIBLE BOLOGNAISE plant-based "beef", vegan rigatoni, vine ripe tomato basil sauce (V)

family-style sides

(each side \$9 per person)

FRIED BRUSSELS SPROUTS

apple bacon gastrique

BAKED MACARONI & CHEESE

smoked olive oil, chives

BURRATA WHIPPED POTATOES

olive oil, chives

CAULIFLOWER (V)

Calabrian chili oil, capers, lemon, parsley

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

plated desserts ✓

Choose one for the group -

*Sorbet is available for vegan & dairy free guests**

VANILLA BEAN CHEESECAKE - STRAWBERRY

APPLE TART

vanilla whipped ganache, pepita brittle

CHOCOLATE FUDGE CAKE (gf on request)

fresh berries, whipped crème fraîche, chocolate sauce

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.

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