

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.