



Summer 2024

MENU PRICE \$85 PER PERSON
PRICE WITH FEES = \$108.8
Admin Fee %22
SF Mandate %6

Private Dining Family-Style Menu

Menus subject to change based on seasonality

starters

(select two for the table, add an additional starter for \$10 per person, price with fees \$12.8)

TRUFFLED DEVEILED EGGS truffle oil, chives (GF)

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

BURRATA TOAST fig marmalade, roasted beets, burrata, candied pistachios, frisée, champagne vinaigrette, country bread (V)

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

BUTTER LETTUCE SALAD avocado, pickled shallots, radish, dill, buttermilk herb dressing (GF, V)

entrées

(select two for the table, add an additional entrée for \$15 per person, price with fees \$19.2)

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

ROASTED PORK LOIN grilled peach gastrique, salsa verde, pinto beans, collard greens, red pepper (GF,DF)

SKUNA BAY SALMON quinoa, baby squash, baby kale, mustard vin, olive tapenade, mint (GF,DF)

SUMMER CAVATELLI corn, andouille*, green onion, arugula, roasted red pepper, parmesan* (optional*)

BRANZINO cherry tomato, citrus salad, chimichurri, charred lemon (GF,DF)

\$5 / \$6.4 supplement per person Fish

PRIME BEEF TENDERLOIN truffled sauce Diane, romanesco, baby carrot, corn, whipped potatoes (GF)

\$15 / \$19.2 supplement per person Beef

CORN RISOTTO miso, corn, broccolini, chive, parmesan (optional)

available as a silent option for vegan/vegetarian guests - not available for the entire party

sides

(two sides included with dinner) \$9 per person for additional options price with fees \$11.52)

FRIED BRUSSELS SPROUTS fried capers, toasted walnuts, red wine vinaigrette (V, GF)

BAKED MACARONI & CHEESE smoked olive oil, chives (V)

BURRATA WHIPPED POTATOES olive oil, chives (V)

DELTA ASPARAGUS lemon mustard vinaigrette, chives (V, GF)

petite desserts

(two sides included with dinner) \$7 per person for additional options price with fees \$8.96)

FRENCH MADELEINES chocolate or vanilla (V)

CHOCOLATE CUPCAKE with chocolate crèmeux (V, GF)

CARAMEL POPCORN CREAM PUFF chocolate, white chocolate hazelnut (V)

LEMON MERINGUE TART lemon curd filling (V)(GF by request)