

SUMMER/FALL
2025

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



San Francisco, Cal

Menus subject to change based on seasonality

PRIVATE DINING
PLATED "ADVANCED" CHOICE OF
\$115

NO ORDERS ARE TAKEN DURING THE
EVENT - ALL PRE -FIXE

SOUPS

(select one, for the entire group) additional \$15PP for both soup & salad

ROASTED TOMATO SOUP brioche and gruyere soldiers (V)

ROASTED BUTTON MUSHROOM foraged mushrooms, shaved fennel, fine herb bouquet (V,GF,DF)

OR

SALADS

(select one, for the entire group) additional \$15PP for both soup & salad

THE WAYFARE COBB hearts of romaine, soft boil egg, pickled red onion, bacon, ricotta, dill vinaigrette

\$5 Cobb supplement per person

TAVERN CAESAR romaine lettuce, white anchovy, focaccia croutons, vacca bianca parmesan

GREEN GODDESS SALAD gem lettuce, california grapefruit, french breakfast radish, tarragon, nasturtium, crispy breadcrumbs (V)

ENTRÉES

(select three for a plated "choice of" entree counts due 3 days prior to event)

No orders are taken during the event, all items must be pre-selected

CALIFORNIA FRIED CHICKEN roasted garlic, crisp woody herbs, lemon (DF)

ROASTED PORK LOIN corn & peach succotash, Nardello peppers, romano beans

GLORY BAY SALMON artichoke hearts, foraged mushrooms, sauce barigoule

EARLY GIRL TAGLIATELLE early girl tomatoes, guanciale, basil, Bay View Pasta Tagliatelle (Vg)

BRANZINO fennel gremolata, lemon agrumato, fresh herbs (GF,DF)

\$10 branzino supplement per person

AUS WAGYU BAVETTE STEAK roasted hen of the woods, potato puree, sauce Au Poivre (GF)

\$18 beef supplement per person

Add shaved black truffle to anything - * MP (optional)

FAMILY-STYLE SIDES

\$13 per person for additional options

ROASTED SUMMER SQUASH meyer lemon, espelette pepper, marjoram (V, GF)

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

BURRATA WHIPPED POTATOES olive oil, chives (V)

BLISTERED SUNGOLD TOMATOES leeks, fennel, rosemary (Vg, GF)

DESSERTS

(select one, for the entire group) - Sorbet is available for vegan & dairy free guests*

CHOCOLATE S'MORES CAKE layers of guanaja ganache, cinnamon streusel & toasted swiss meringue buttercream

PEACH COBBLER stewed peaches, pecan crumble, condensed milk ice cream bourbon caramel

LAVENDER EARL GREY CAKE earl grey sponge, lavender, lemon curd, cream cheese buttercream icing

ALL BILLS WILL INCLUDE A 6% SURCHARGE TO OFFSET THE COST OF PROVIDING HEALTHCARE TO OUR EMPLOYEES

(V) = Vegetarian (gf) = Gluten Free (Vg = Vegan)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.