



Private Dining Lunch Menu – Tier I
\$30 per person

First Course

Select Two

Appetizers

- **scallops**
bronzed sea scallops, english peas, french radish, fennel puree oranges
- **quail**
grilled texas quail, leeks, shiitake mushrooms, red wine
- **foie gras**
Seared foie gras, rhubarb marmalade, celery, 25 year old balsamic vinegar (\$5.00 supplement)
- **kobe beef sliders**
kobe beef and foie gras
- **crab two ways**
crispy crab cake and alaskan king crab, soy ginger vinaigrette, wasabi (\$5.00 supplement)
- **gnocchi**
cows milk ricotta gnocchi, trumpet royale mushrooms, asparagus, white truffle butter
- **pasta** (spring and summer only)
artisanal spaghetti, sweet cherry tomatoes, marjoram, garlic breadcrumbs, ricotta salata
- **pepper seared ahi tuna**
salad of pepper seared tuna, grape tomatoes, frisee, horseradish crème fraiche

Second Course

Select Two

- **calamari salad**
salt pepper calamari, frisee, radicchio, honey miso dressing
- **kobe salad**
a grilled steak salad, market greens, avocado, grape tomatoes and green goddess dressing
- **caesar salad**
chilled romaine lettuce, parmigiano, and multiple garnishes – with chicken, grilled shrimp or grilled salmon
- **lamb sandwich**
- **beef**
Grilled 8 oz filet, garlic scented spinach, herb roasted fingerling potatoes, red wine sauce (if 12 oz filet is desirable add surcharge of \$7.00)
- **beef/lobster**
grilled 6 oz filet, butter poached maine lobster, garlic scented spinach, herb roasted fingerling potatoes (\$7.00 supplement)
- **veal**
roasted veal tenderloin, ratatouille vegetables, kalamata olives, oven dried tomatoes, rosemary scented red wine
- **chicken**
chili and fennel rubbed amish chicken, roasted asparagus, tuscan kale, lemon-thyme reduction
- **tuna**
soy marinated ahi tuna, fava beans, English peas, coriander miso butter
- **salmon**
grilled atlantic salmon, spicy honey mustard glaze, shiitake mushrooms, baby bok choy, soy –ginger vinaigrette

Soups & Salads

- **caesar**
romaine hearts, parmigiano, rustic croutons, variable garnish
- **arugula**
wild arugula, fennel, pleasant ridge reserve, lemon emulsion, radishes
- **beets**
roasted baby beets, pickled onions, tarragon, ricotta salata. sherry vinaigrette
- **asparagus** (spring and summer)
jumbo asparagus served chilled, marinated tomatoes, lemon, shaved parmesan
- **tomato soup**
roasted tomato soup, classic grilled fontina on country bread
- **vegetable**
spring vegetable pistou, faro, fava beans, ramps, basil pistou
- **gazpacho**
chilled tomato and cucumber soup, peeky toe crab

Dessert Shots

\$2.50 per shot

- *deep fried **churros** with chocolate*
- *strawberry **shortcake***
- *vanilla **panna cotta** with kumquat glaze*
- ***chocolate** cake, chocolate mousse*
- *lemon cake with **lemon** curd and raspberries*
- ***tiramisu***
- ***apricots** stuffed with mascarpone and pistachios*
- ***banana** chocolate trifle*
- ***rhubarb** crisp*

Additional 10.15% sales tax and 21% service charge • Please note that surcharges and supplements apply to certain selections as stated on the menus • Custom menus are available and will be priced upon request • Alternative selections available in the event of dietary restrictions • Prices are subject to change without notice • The chef only uses the finest, freshest food available, so some items may not always be available



Private Dining Lunch Menu – Tier II

\$42 per person

First Course

Select Two

- **caesar**
romaine hearts, parmigiano, rustic croutons, variable garnish
- **arugula**
wild arugula, fennel, pleasant ridge reserve, lemon emulsion, radishes
- **beets**
roasted baby beets, pickled onions, tarragon, ricotta salata. sherry vinaigrette
- **asparagus**(spring and summer)
jumbo asparagus served chilled, marinated tomatoes, lemon, shaved parmesan
- **tomato soup**
roasted tomato soup, classic grilled fontina on country bread
- **vegetable**
spring vegetable pistou, faro, fava beans, ramps, basil pistou
- **gazpacho**
chilled tomato and cucumber soup, peeky toe crab

Second Course

Select Two

- **scallops**
bronzed sea scallops, english peas, french radish, fennel puree oranges
- **quail**
grilled texas quail, leeks, shiitake mushrooms, red wine
- **foie gras**
Seared foie gras, rhubarb marmalade, celery, 25 year old balsamic vinegar(\$5.00 supplement)
- **kobe beef sliders**
kobe beef and foie gras
- **crab two ways**
crispy crab cake and alaskan king crab, soy ginger vinaigrette, wasabi(\$5.00 supplement)
- **gnocchi**
cows milk ricotta gnocchi, trumpet royale mushrooms, asparagus, white truffle butter
- **pasta**(spring and summer only)
artisanal spaghetti, sweet cherry tomatoes, marjoram, garlic breadcrumbs, ricotta salata
- **pepper seared ahi tuna**
salad of pepper seared tuna, grape tomatoes, frisee, horseradish crème fraiche

Second Course

Select Two

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salt pepper calamari, frisee, radicchio, honey miso dressing
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a grilled steak salad, market greens, avocado, grape tomatoes and green goddess dressing
- **caesar salad**
chilled romaine lettuce, parmigiano, and multiple garnishes – with chicken, grilled shrimp or grilled salmon
- **lamb sandwich**
- **beef**
Grilled 8 oz filet, garlic scented spinach, herb roasted fingerling potatoes, red wine sauce (if 12 oz filet is desirable add surcharge of \$7.00)
- **beef/lobster**
grilled 6 oz filet, butter poached maine lobster, garlic scented spinach, herb roasted fingerling potatoes(\$7.00 supplement)
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- **salmon**
grilled atlantic salmon, spicy honey mustard glaze, shiitake mushrooms, baby bok choy, soy –ginger vinaigrette

Dessert Shots

\$.2.50 per shot

- *deep fried **churros** with chocolate*
- *strawberry **shortcake***
- *vanilla **panna cotta** with kumquat glaze*
- ***chocolate** cake, chocolate mousse*
- *lemon cake with **lemon** curd and raspberries*
- ***tiramisu***
- ***apricots** stuffed with mascarpone and pistachios*
- ***banana** chocolate trifle*
- ***rhubarb** crisp*

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