

\$95 Coured Dinner Menu

FIRST

-please pre-select **one** first course for all guests-

burrata toast

prosciutto, black garlic, truffle honey

mahi rillettes

local mahi with creme fraiche and herbs

kale salad

spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ancient grain greek salad

mixed grains, lemon tahini, tomatoes, cucumber, feta

ENTREE

-please pre-select **two** entree *options*, of which your guests will select one on the day of event-

glazed walu

mushroom congee, ginger scallion relish, broccolini

seared king salmon

glazed rainbow carrots & english peas

chicken basil mafaldi

hand crafted pasta, garlic pistou, aleppo chili, pecorino

yuzu glazed pork chop

edamame, charred long beans, cannellini beans, red bell pepper, black bean puree, pork jus

charred squashes

roasted tomato, ricotta, basil

lumache pomodoro

lemon ricotta & crispy olive

PREMIUM ENTREES

truffle campanelli

octopus testa, creamy garlic, crispy parmesan **+25**

grilled wagyu striploin

potato ecrase, broccolini, and sherry jus **+25**

crab tagliatelle

deep sea crab, chives , sourdough garlic crumble **+25**

SIDES

roasted brussels

toasted seeds, dill lebni, chermoula vinaigrette **+13**

roasted cauliflower

pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree **+13**

sophia's rice

ginger scallion, sesame oil, furikake **+10**

roasted baby potatoes

harissa hollandaise, aleppo chili, chives **+10**

DESSERT

-please pre-select **one** dessert for all guests-

almond cake

citrus marmalade, valrhona almond inspiration, toasted almond

toasted coconut cake

vanilla, rum, valrhona white chocolate

yuzu tart

crème fraîche, almond crust

\$125 Coured Dinner Menu

FIRST

-please pre-select **two** first course *options* for all guests-

burrata toast

prosciutto, black garlic, truffle honey

mahi rillettes

local mahi with creme fraiche and herbs

kale salad

spinach, endive, toasted almonds, gorgonzola, green goddess dressing

ancient grain greek salad

mixed grains, lemon tahini, tomatoes, cucumber, feta

ENTREE

-please pre-select **three** entree *options*, of which your guests will select one on the day of event-

glazed walu

mushroom congee, ginger scallion relish, broccolini

seared king salmon

glazed rainbow carrots & english peas

chicken basil mafaldi

hand crafted pasta, garlic pistou, aleppo chili, pecorino

yuzu glazed pork chop

edamame, charred long beans, cannellini beans, red bell pepper, black bean puree, pork jus

charred squashes

roasted tomato, ricotta, basil

lumache pomodoro

lemon ricotta & crispy olive

truffle campanelli

octopus testa, creamy garlic, crispy parmesan

grilled wagyu striploin
potato ecrase, broccolini, and sherry jus

crab tagliatelle
deep sea crab, chives , sourdough garlic crumble

SIDES

roasted brussels
toasted seeds, dill lebni, chermoula vinaigrette **+13**

roasted cauliflower
pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree **+13**

sophia's rice
ginger scallion, sesame oil, furikake **+10**

roasted baby potatoes
harissa hollandaise, aleppo chili, chives **+10**

DESSERT

-please pre-select **two** dessert *options* for all guests-

almond cake
citrus marmalade, valrhona almond inspiration, toasted almond

banoffee pie
butterscotch, banana, valrhona ivoire

yuzu tart
crème fraîche, almond crust