

\$95 Coured Dinner Menu

FIRST

please pre-select **one** first course to be served to all your guests

burrata toast prosciutto, black garlic, truffle honey

local fish rillettes local fish 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

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, basils

lumache pomodoro lemon ricotta & crispy olive

PREMIUM ENTREES

truffle campanelli octopus testa, creamy garlic, crispy parmesan **+19**

crab tagliatelle deep sea crab, chives, sourdough garlic crumble **+17**

seared opah belly corn succotash, choy sum, crustacean choron **+19**

grilled wagyu striploin potato écrasé, broccolini, and sherry jus **+25**

FAMILY STYLE SIDES all sides are optional but must be pre-selected

roasted brussels toasted seeds, dill lebni, chermoula vinaigrette **+6.5**

roasted cauliflower pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree **+6.5**

sophia's rice ginger scallion, sesame oil, furikake **+5**

roasted baby potatoes harissa hollandaise, aleppo chili, chives **+5**

focaccia bread garlic, thyme, balsamic butter **+4**

DESSERT

please pre-select **one** dessert to be served to all your guests

toasted coconut cake vanilla, valrhona white chocolate

yuzu tart crème fraîche, almond crust

don't be glum, sugarplum chocolate, plums, salted plum caramel, coffee whipped ganache

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce

\$125 Coured Dinner Menu

FIRST

please pre-select **two** first course to be served to all your guests

burrata toast prosciutto, black garlic, truffle honey

local fish rillettes local fish 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

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, basils

lumache pomodoro lemon ricotta & crispy olive

truffle campanelli octopus testa, creamy garlic, crispy parmesan

crab tagliatelle deep sea crab, chives, sourdough garlic crumble

seared opah belly corn succotash, choy sum, crustacean choron

grilled wagyu striploin potato écrasé, broccolini, and sherry jus

FAMILY STYLE SIDES all sides are optional but must be pre-selected

roasted brussels toasted seeds, dill lebni, chermoula vinaigrette **+6.5**

roasted cauliflower pickled grapes, pine nuts, lemon vinaigrette, caramelized cauliflower puree **+6.5**

sophia's rice ginger scallion, sesame oil, furikake **+5**

roasted baby potatoes harissa hollandaise, aleppo chili, chives **+5**

focaccia bread garlic, thyme, balsamic butter **+4**

DESSERT

please pre-select **two** dessert to be served to all your guests

toasted coconut cake vanilla, valrhona white chocolate

yuzu tart crème fraiche, almond crust

don't be glum, sugarplum chocolate, plums, salted plum caramel, coffee whipped ganache

citrusly nuts about you pistachio joconde, calamansi curd, pistachio sauce