

\$95 Coursed Dinner Menu

FIRST

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

peas and burrata english & snap peas, pea pistou, smoke trout roe, mint, brioche

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 mafaldì 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 fish corn succotash, choy sum, crustacean choron **+19**

wagyu striploin brown butter, roasted & pureed sunchokes, garlic oyster mushrooms, sherry jus, nasturtium **+25**

FAMILY STYLE SIDES

all sides are optional but must be pre-selected / see additional cost

fried eggplant smoked yogurt, honey, lemon zest, garlic crunch oil **+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

merci, mon cherry chocolate, cherries, vanilla whipped ganache

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

\$125 Coursed Dinner Menu

FIRST

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

peas and burrata english & snap peas, pea pistou, smoke trout roe, mint, brioche

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 fish corn succotash, choy sum, crustacean choron

wagyu striploin brown butter, roasted & pureed sunchokes, garlic oyster mushrooms, sherry jus, nasturtium

FAMILY STYLE SIDES all sides are optional but must be pre-selected / see additional cost

fried eggplant smoked yogurt, honey, lemon zest, garlic crunch oil **+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** first course *options*, of which your guests will select one on the day of event

toasted coconut cake vanilla, valrhona white chocolate

yuzu tart crème fraiche, almond crust

merci, mon cherry chocolate, cherries, vanilla whipped ganache

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