



CHEF COURSED DINNER

Enjoy beautifully curated seasonal dishes, served course by course. Hyper focused on seasonal harvest, pasture raised + grass-fed meats. Customize your menu below

FIRST PLATED, SELECT 1

plated: burrata + squash salad + pepitos + fennel, gf + veg

plated: beet carpaccio + parmesan + pickled mustard seed, gf + veg

plated: salmon crudo + crispy rice + spicy aioli, gf + pesc

plated: frisee + goat cheese + fig vinaigrette. gf + veg

plated: knife + fork farm caesar salad + breadcrumbs, veg

plated: seared tuna + wasabi vinaigrette + seasonal vegetable, gf + p

SECOND PLATED, SELECT 1

plated: house ricotta gnocchi + farm jalapeno + corn puree, veg

plated (april - july): sweet pea + ricotta agnolotti + meyer lemon, veg

plated (july - oct): saffron + tomato pasta + ricotta + burrata, veg

plated: lemongrass couscous + lobster, pesc

plated: lobster tail, chowder, pesc, poured tableside, gf

plated: ricotta gnocchi + smoked creme fraiche + meyer lemon + caviar, p

PRICING

\$2500 base (2 servers / 2 chefs), staffing accommodates up to 30 guests

\$165 per guest, menu (minimum 18 guests)

- select 3 passed bites (off hors d'oeuvres menu)
- includes 6 hours of onsite staffing, 4 course dinner
- includes table top: ceramic plates for each course + cutlery
- + tax + service fee + delivery + gratuity

THIRD BUTLER'ED, SELECT 2

served with artisanal breads, dinner rolls, whipped herb butter + focaccia

petite filet of beef, farm potatoes + frisee + truffle soy vinaigrette

roasted guinea hen + baby potato + cherry mustard, honey pistachio

red snapper + olives + fennel + saffron aioli, gf + pesc

tamarind glazed sea bass + braised greens + long beans, gf + df + p

confit chicken thighs + artichokes + fried capers, gf

salmon + yuzu hollandaise, farm asian succotash, gf + pesc

sliced ribeye, summer corn + tomato + crispy shallots

roasted grouper/cod, farm tomato + white bean, gf + df

lobster boil : lobster tails + corn + potatoes + sausage

included: smoked eggplant + quinoa + caponata, gf + vegan

optional: sub maitake or cauliflower steak for any preparation above

+ \$500 for plated entree, order ahead via invitation

DESSERT PLATED, SELECT 1

butter milk biscuit + seasonal compote + cream, veg

pot de creme, chocolate mousse + kettle corn, gf + vegan

key lime pie + meringue , veg

chocolate pecan pie, a la mode, contains nuts

affogato, gelato + espresso, gf + veg, includes ice cream bowl (+\$5 pp)