



BEACH BISTRO

1969 ARISTOCRAT LO-LINER FOOD TRUCK + COURSED BEACH DINNER

BITE + BAR UPON ARRIVAL

st tropez spritz, champagne + caperitif + grapefruit rind

wolffer summer in a bottle rose

wolffer trebbiano, 2021

wolffer finca chilled table red, 2019

spicy lobster nori taco, sushi rice, gf + pesc

FIRST CRUDO, SELECT 1

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

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

plated: lamb tartare + pickled mustard, rice cracker, df + \$12

plated: squash carpaccio + burrata + fennel, gf + veg

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

SECOND PLATED, SELECT 1

plated: lemongrass couscous + lobster, pesc

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

plated: braised lamb, raita, candy pistatio + pomegranet, gf

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

PRICING

\$3500 base beach + equipment + staffing fee + after dinner fire pit

\$400 per guest, menu (minimum 8 guests / maximum 24 guests)

- guest invite time: 7:45 pm, sharp end time 10:30 pm

- includes table top: ceramic plates for each course + cutlery, glasses

- includes rattan tables, lighting, bistro setting + director chairs

- plus delivery tax, admin, gratuity / rain date selection available at booking / proof of town residency + approved gathering permit req

THIRD BUTLER'ED, SELECT 2

served with artisanal breads, dinner rolls, whipped herb butter

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

smoked eggplant + quinoa + caponata, gf + vegan

optional: sub maitaki or cauliflower steak for any preparation above

DESSERT FIRESIDE

s'mores

flourless brownies + mini chocolate chip cookies

berries + seasonal melons, vegan + gf