



SURFSIDE CHEF DINNER

BITES + BAR UPON ARRIVAL

veuve champagne + wolffer rose + beringer knights cabernet

briney martini / peroni magroni / margarita

FIRST SHARABLE

shaved black truffle + corn flatbread, veg

tomato + garlic + jamon iberico

farm radishes + smoked butter

caviar + crema, blinis + chives

SECOND PLATED, SELECT

plated: lemongrass couscous + lobster, pesc

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

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

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

plated: lamb tartar + pickled mustard, rice cracker, df

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

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 cream, 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, seasonal fruits + melons + brownie bites

PRICING

\$2500 base staffing fee

\$350 per guest, includes table set up, rentals, bar + menu, table top + service-ware (minimum 12 guests)

- guest invite time: 7:30 pm, sharp end time 10:30 pm / proof of residency + town approved gathering permit required

- includes table top: ceramic plates for each course + cutlery, glasses / includes bar table + ice, beverages + glassware

- includes low teak tables + seafloor seating, candle light, table lighting + flowers

- includes contained fire pit + sand lanterns / includes bartender + service staff, chefs + alfresco kitchen

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