



CHEF DINNER

Enjoy beautifully curated seasonal dishes, served course by course. Hyper focusd on seasonal harvest, pasture raised + grassfed 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

- 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 accomodates 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 maitaki or cauliflower steak for any preparation above*

DESSERT PLATED, SELECT 1

- buttermilk 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)