

**PRIVATE CHEF
EVENTS**

**DINNER PARTIES
CELEBRATIONS
EVENTS**



HOST

Intimate + Larger Form
Dinner Parties.

COURSED DINNER

selection of 3 hors d'oeuvres from our Socials Menu

FIRST {CRUDO}, select 1

seared tuna + wasabi vinaigrette + farm edamame
salmon sashimi + crispy rice, avocado mousse + spicy aioli
Miso Honey Glazed Cauliflower, cornichon aioli + garlic bread rumb
poached lobster, watermelon gazpacho, gf + pesc

SECOND {PASTA}, select 1

Ricotta Gnocchi + Maitake Mushroom + Shaved Black Truffle
Vongole Raviolo, clam + lemon + breadcrumbs, pesc
Lamb Merguez dumplings, XO sauce
Honey Nut Squash stuffed Ravioli, brown butter + pepitos, veg
Sweet Pea Agnolotti, ricotta pea + herb cream + lemon zest + fresh pea, veg
Gnocchi, meyer lemon smoked cream + caviar, pesc

MAIN {ENTREE BUTLERED}, select 2

Saki Glazed Chicken, marinated mushrooms + crispy vermicelli, gf + df
Confit Chicken, Meyer Lemon + Artichoke Beurre Blanc + Capers, braised artichoke, gf
Raclette Stuffed Chicken Breast, prosciutto + crispy potatoes + braised leeks, gf
Tamarind Glazed Seabass, mango salsa, habanero coconut + corn chowder, gf + df
Red Snapper, olives + lime ceviche fennel + saffron aioli + potato, gf + df
Simple Salmon, yuzu hollandaise + seasonal succotash, gf
Braised Short Rib, potato wedges + spiced pears, garlic pecan breadcrumb
Sliced Grass-fed Ribeye, goat cheese fondue + farm chicory + figs + chèvre gf
Petit Filet, rosemary pomme + cherry mustard, crispy shallots
Braised Lamb, raita + cumin scented rice + lemongrass coulis, gf

DESSERT, select 1

Biscuits + Cream, organic berries + whipped cream
Pot de Creme, chocolate mousse + kettle corn, gf + vegan
petifores: key lime pie cannolis, flourless brownies + hot cookies

minimum 10 guests

includes choice of 3 hors d'oeuvres
4 courses: crudo + pasta + main + dessert
includes chef team + server(s)
includes choice of table top, cutlery
plates, napkins, glassware + flowers

MEMBERSHIP PRICING: \$275/ guest

(non-member pricing: \$350 per guest)

FAMILY STYLE DINNERS

includes the first 18 guests / \$180 per additional guest

includes chef team + servers, includes pizza oven / equipment, requires home kitchen

includes table top + flowers / add tables + chairs: + \$550

MEMBERSHIP PRICING: \$3750

(non-member pricing: \$5750)

PIZZETTE CHEF DINNER

First Course, plated

Tuna Crudo, edamame + wasabi vinaigrette

Second Course, family style

tomato agnolotti + saffron cream

farmer's panzanella salad

Third Course, family style

black truffle + corn flatbread

butter poached lobster pizza, pesc

margarita pizza, fresh mozzarella

roasted snapper, fennel + saffron aioli

crispy artichokes, marinated artichokes

broccolini + garlic oil

key lime pie cannolis

TAQUERIA CHEF DINNER

First Course, plated

tuna tostada + avocado mousse + wasabi, gf + pesc

Second Course, family style

watermelon + feta, toasted coconut + tamarind, gf + veg

Third Course, family style

tamarind glazed sea bass

chili pear marinated steak

jalapeño lime chicken

house made corn tortilla, salsa verde + poblano vin + lemon crema

dirty corn salad, cotija cheese + pimento aioli, gf + veg

spiced black beans + rice, vegan

Dessert, family style

churros + de leche

THE HARVEST BUFFET DINNERS

pricing includes 18 guests, 3.5 hour event, 2 servers + bartenders + chef team

includes bamboo plates + stainless cutlery + bistro napkin roll-ups

includes bar-table, poolware glasses, and rambler's bar offerings above

includes food table flowers / herbs, platters + serving utensils

optional: add biergarten picnic tables + benches (seats 8) for \$250 e, incl flowers

MEMBERSHIP PRICING: \$4750

(non-member pricing: \$5750)

THE FISHERMAN

starters passed

tomato pie, pimento + house biscuit dough, veg

deviled quail egg + crispy prosciutto, gf

sweet potato tartlet + whipped potato salad, veg + gf

the harvest

served harvest style, (wooden farm table included)

texas milkque toast, compound lobster butter

old bay shrimp, tartar + spicy cocktail sauce

butter poached lobster, clarified butter, gf + pesc

mecox sausage + corn + farm boiled potatoes (available pork-free)

buckets of mussels + clams, wolffer sauvignon blanc + butter broth, gf + pesc

filet of beef + farm vegetable skewer, grassfed + finished, gf + df

mecox cheddar + gruyere macaroni + cheese, veg

romaine caesar salad + breadcrumbs, garlic vinaigrette, veg

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

pie bar, seasonal custard + traditional pies

fisherman's bar interactive muddle bar + bar tables

muddle bar: vodka + tequila

seasonal herb syrups + cut organic fruits + sparkling pellegrino + fresh juices

wolffer summer in a bottle rose, bridgehampton

assorted montauk beers

sassy water, fruit infused spa water