



PRIVATE DINING

MENU 1

Local Albacore “Tataki”

Kimchee Vinaigrette, Avocado, Scallion

or

Roasted Butternut Squash Soup

Chestnut Crème Fraîche, Truffle Oil

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#### **Wild Arugula and Roasted Baby Beets**

Caramelized Shallot Vinaigrette, Humboldt Fog Chevre

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Pan Seared Wild Sonoma Coast Salmon

Sunchokes, Mustard Greens, Whole Grain Mustard Chervil Vinaigrette

or

Grilled Kampfe Family Ranch Ribeye

Horseradish Mashed Potatoes, Grilled Broccoli Rabe,
Caramelized Cippolini Onions, Marrow Butter

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#### **Sugar Pie Pumpkin Tart**

Cinnamon Chantilly

or

#### **Granny Smith Apple Crisp**

Lemon Blackberry Coulis

**\$100**



## PRIVATE DINING

### MENU 2

#### **Local Albacore “Tataki”**

Kimchee Vinaigrette, Avocado, Scallion

or

#### **Roasted Butternut Squash Soup**

Chestnut Crème Fraîche, Truffle Oil

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#### **Wild Arugula and Roasted Baby Beets**

Caramelized Shallot Vinaigrette, Humboldt Fog Chevre

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#### **Pan Seared Wild Sonoma Coast Salmon**

Sunchokes, Mustard Greens, Whole Grain Mustard Chervil Vinaigrette

or

#### **Grilled Kampfe Family Ranch Ribeye**

Horseradish Mashed Potatoes, Grilled Broccoli Rabe,  
Caramelized Cippolini Onions, Marrow Butter

or

#### **Charred Fallon Hills Ranch Leg of Lamb**

Mint Gastrique, Cracked Black Pepper Gremolata, Roasted Fennel,  
Lavender Pearl Pasta

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#### **Sugar Pie Pumpkin Tart**

Cinnamon Chantilly

or

#### **Granny Smith Apple Crisp**

Lemon Blackberry Coulis

**\$120**



## PRIVATE DINING

### MENU 3

#### **Local Albacore “Tataki”**

Kimchee Vinaigrette, Avocado, Scallion

or

#### **Roasted Butternut Squash Soup**

Chestnut Crème Fraîche, Truffle Oil

or

#### **Celery Root Leek Soup**

California Osetra Caviar, Leek Oil

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#### **Wild Arugula and Roasted Baby Beets**

Caramelized Shallot Vinaigrette, Humboldt Fog Chevre

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#### **Pan Seared Wild Sonoma Coast Salmon**

Sunchokes, Mustard Greens, Whole Grain Mustard Chervil Vinaigrette

or

#### **Grilled Kampfe Family Ranch Ribeye**

Horseradish Mashed Potatoes, Grilled Broccoli Rabe,  
Caramelized Cippolini Onions, Marrow Butter

or

#### **Roasted Liberty Farms Duck Breast**

Grilled Radicchio, 15 Year Old Balsamic, Meyer Lemon Confit

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#### **Sugar Pie Pumpkin Tart**

Cinnamon Chantilly

or

#### **Granny Smith Apple Crisp**

Lemon Blackberry Coulis

or

#### **Warm Chocolate Espresso Cake**

Brandied Crème Anglaise

**\$150**