

\$63 party menu example

Oysters on the half shell with champagne mignonette

Artisan cheese boards with mountain rose apples, almonds and quince

House made pate with pickled apples, onions and cornichons

seated

Romaine and radicchio Caesar salad with croutons and Grana Padano

Basil wrapped wild white shrimp with glass noodles and cashew sambal sauce

Choice of

Mesquite grilled New York Strip Loin with a potato leek gratin, chanterelles, kale and

Sauce Bordelaise

Cioppino with white shrimp, manila clams, mussels, dungeness crab, rockfish and

calamari

Pan roasted Alaskan Halibut with white bean puree, broccoli a la Romana, arugula,

padrons and cherry bomb jus

Handmade ricotta-rosemary dumplings with cauliflower mushrooms, puntarelle,

shaved Belper knolle

Profiteroles with Makers Mark Whisky ice cream and candied hazlenuts