

Dinner Private Party Menus
for three course (starter, entrée, and dessert): \$43 per person
for all four course (family style appetizer, starter, entrée, and dessert): \$50 per person

Family Style Appetizers

please choose two appetizers to be served family style to your guests:

Caramelized Brussels Sprouts
soy vinaigrette, peanuts, bonito

Pistachio Crusted Goat Cheese
pita chips and seasonal chutney

Roasted Cauliflower
herbed tahini, pistachios, nori

Starter

choose one of the following to offer all of your guests:

Seasonal Soup
chef's selection

Artisan Greens Salad
tomato, goat cheese crumbles, champagne vinaigrette

Entrée

each guest will have their choice of the following:

Mesquite Salmon

Nut Crusted Crunchy Chicken

Red Wine Braised Beef Short Rib

All entrees will be served on a bed of whipped potatoes and market vegetables.
Add Local Catch choice on entrees for an additional \$5 per person.

Vegetarian options available upon request.

Dessert

choose one of the following to offer all of your guests:

Mom's Chocolate Cake
old fashioned cake and vanilla bean ice cream

Seasonal Sorbet
chef's housemade flavored sorbet or gelato