

RECEPTION MENU

PASSED STARTERS

COLD

price per person

SEASONAL FRUIT SPOON_4

(2 per person)

seasonal, poppyseed-yuzu dressing, micro mint

MANGO AMBERJACK* _6

cured Amberjack, mango salsa, avocado purée

SHRIMP COCKTAIL_20 pp

poached shrimp, cocktail sauce, accompaniments

HOT

price per person

BACON WRAPPED DATE_5

prosciutto, goat cheese

LOBSTER CORN DOG_11

shrimp + lobster, lemon aioli

WAGYU SLIDER_11

whiskey onion jam, alpine gruyère, black truffle aioli, brioche bun

STATIONS

CHEESE / CHARCUTERIE - 12 PEOPLE MIN

2 oz meat, 2 oz cheese _15 pp

3 oz meat, 3 oz cheese _20 pp

5 oz meat, 5 oz cheese _30 pp

add: olives _+2 pp

SHRIMP COCKTAIL _20 pp

poached shrimp, cocktail sauce, accompaniments

FÊTE DE LA MER* _125/225

shrimp, lobster, oysters, crab

CRUDITÉ ASSORTMENT _12 pp

carrot, celery, zucchini, green goddess dressing

DESSERT ASSORTMENT

choice of two _12 pp

TOASTED BANANA BREAD

hot toffee sauce, mascarpone gelato

CHOCOLATE CHIP COOKIES

sea salt, dark & milk chocolate chips

FRUIT TARTS_+1 pp

pastry cream, sweet tart shell, berries

*These items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu subject to change based on seasonality. Custom menus can be created based on food restrictions, personal preference and budget. Menus must be finalized seven days prior to event.

PRIVATE DINING MENU

START

preselect two or three, served to share

HOUSEMADE BACON

black peppercorn, maple cotton candy

POPCORN BUTTERED LOBSTER

popcorn beurre monte

KENNEBEC FRIES

sea salt, sambal ketchup

WAGYU TARTARE*

sous vide egg yolk, bbq chips

TUNA*

toasted sushi rice, Japanese flavors

RISOTTO TATER TOTS

vialone nano, brown butter bread crumbs

DUCK TACOS

duck confit, whipped avocado, grape tomato salsa

GREEN

*preselect two, served family style
guest choice available for less than 12 guests**

BLACK KALE

currants, Marcona almonds, lemon, Parmesan, extra virgin olive oil

CAESAR*

romaine, Parmesan, crouton, Worcestershire

ICEBERG WEDGE

bacon, egg, Sweet 100 Tomato, Point Reyes Bay Blue, fromage bleu-green goddess dressing

ENTRÉE

guest choice

WAYGU FILET MIGNON*, 6oz / 10oz

Mishima Reserve, Seattle, WA.

NY STRIP*, 14oz

All Natural, Niman Ranch, Northern CA.

BONE-IN RIBEYE*, 24oz

All Natural, 28-Day Dry Aged, Niman Ranch, Northern CA

ROASTED CHICKEN

smoked hazelnut gremolata, essential jus

PORK PORTERHOUSE

tandoori-spiced, root beer gastrique

KVARØY SALMON*

yuzu kosho panko crust, herb oil, ikura

GREEN PLATE

substantial, vegetarian

SIDES

preselect three, served to share

CHARRED BROCCOLI

toasted garlic, lemon, calabrese

CREAM CORN BRÛLÉE

roasted jalapeño

RISOTTO TATER TOTS

vialone nano, brown butter bread crumbs

KENNEBEC FRIES

sea salt, sambal ketchup

CRISPY BRUSSELS SPROUTS

orange miso glaze, furikake, crispy duck skin

POTATO ALIGOT

gruyère, mozzarella, crème fraîche

POTATO GRATIN

Parmesan, alpine, béchamel

MACARONI GRATINÉE

cave aged cheddar, alpine blend, fontina, toasted bread crumbs
add lobster +12

PLATED DESSERT

preselect one, served individually

TOASTED BANANA BREAD

hot toffee sauce, mascarpone gelato

CHOCOLATE CHIP COOKIES

sea salt, dark & milk chocolate chips

DESSERT DISPLAY

mini assortments, min. of 20 guests

CHEF'S SELECTION

ex: toasted banana bread bites, mini chocolate chip cookies

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