

LARGE PARTY MENU

PRICE PER PERSON \$55



entries

select up to three

AIRLINE CHICKEN BREAST

butternut squash, farro, truffle, arugula

PORK TOMAHAWK CHOP

caramelized apple and smoked almond bread pudding, carrots, braised cipollini onions

SALMON

confit fingerling potatoes, fennel, celery root, carrots, tomatoes, herb butter

BRAISED SHORT RIB

gnocchi, cauliflower, cremini mushrooms, english peas

RIGATONI

cauliflower cream, wild mushrooms, english peas, black truffle

desserts

CHEF'S WHIM POT DE CRÈME

biscotti

beverages

additional beverages available upon request

UNSWEETENED ICED TEA

REGULAR & DECAFFEINATED COFFEE

ASSORTED SODA OPTIONS

starters

select one for all guests, accompanied by bread service with whipped salted butter

BACON WRAPPED DATES

reggiano, arugula, saba

BUTTERNUT SQUASH

caramelized pear, coconut milk, pumpkin seeds

FARMER'S MARKET

raw market offerings, apple cider vinaigrette, organic greens

Pricing excludes 22% service fee and 7.75% tax. Please provide selections one week in advance of your event.

LARGE PARTY MENU

PRICE PER PERSON \$65

entries

select up to three

ALASKAN COD

miso glazed, braised leeks, shiitake, mushrooms, smoky lentils, radish, soy

PORK TOMAHAWK CHOP

caramelized apple and smoked almond bread pudding, carrots, braised cipollini onions

12OZ. NEW YORK STEAK

smoky mashed potatoes, farmer's market vegetable, red wine demi

8OZ. PRIME BEEF TENDERLOIN

smoky mashed potatoes, farmer's market vegetable, red wine demi

RIGATONI

cauliflower cream, wild mushrooms, english peas, black truffle

desserts

select one for all guests

DECOY BAR

milk chocolate mousse, chewy caramel, pretzels and caramel popcorn

APPLE CRANBERRY COBLER

brown sugar streusel, cinnamon sugar

CHEF'S WHIM POT DE CRÈME

biscotti

beverages

additional beverages available upon request

UNSWEETENED ICED TEA

REGULAR & DECAFFEINATED COFFEE

ASSORTED SODA OPTIONS

starters

select one for all guests, accompanied by bread service with whipped salted butter

POTATO GNOCCHI

smoked tomato cream, pesto, burrata, breadcrumbs

WOOD-FIRED SPANISH OCTOPUS

celery root purée, potato-slab bacon hash, pumpkin seed, romesco, frisée, charred lemon

HARVEST SALAD

apples, candied pecans, beets, roasted butternut squash, pear, pomegranate seeds, goat cheese, red onions, mixed greens, croutons, apple cider vinaigrette

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FAMILY STYLE MENU

PRICE PER PERSON \$85, 10 PERSON MINIMUM

GUESTS AGES 4-12, \$25 PER PERSON

entrées

WHOLE BRANZINO

lemon and herb stuffed,
shaved fennel salad, charred lemon

WHOLE ROASTED MARY'S CHICKEN

herb salsa

40 OZ. TOMAHAWK STEAK

maitre d'hôtel butter, smoked salt

sides

select any three

YUKON GOLD POTATO PURÉE

smoked cream and butter, chives

CAST IRON CORNBREAD

bacon jam, jelly, honey butter

MAC N' CHEESE

stewed tomatoes, jarlsberg, herb bread crumbs

CRISPY BRUSSELS SPROUTS

bacon jam, red eye gravy,
blue cheese, candied pecans

HONEY GLAZED CARROTS

FARMER'S MARKEY VEGETABLE

vegetable medley

starters

CHARCUTERIE BOARD

daily selection of cured meats pâtés,
terrines, cheeses, jams, spreads

ROASTED RED PEPPER HUMMUS

pita bread

SHRIMP & SNAPPER CEVICHE

salsa, cucumber, avocado,
cilantro, crispy tortillas, lime

salad

FARMER'S MARKET

raw market offerings,
apple cider vinaigrette, organic greens

desserts

APPLE CRANBERRY COBLER

brown sugar streusel, cinnamon sugar

SPICED BUTTER CAKE

butter rum sauce, pecans and whipped cream

beverages

UNSWEETENED ICED TEA

REGULAR & DECAFFEINATED COFFEE

ASSORTED SODA OPTIONS

Pricing excludes 22% service fee and 7.75% tax.
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KIDS MENU

PRICE PER CHILD \$16



entries

select one for all guests

KID'S GRILLED CHEESE

KID'S CHEESE PASTA

KID'S BURGER

CHICKEN FINGERS

sides

choice of one

FRIES

FRUIT

desserts

choice of one

FRESHLY BAKED COOKIES

HOUSE-MADE BROWNIES

beverages

additional beverages available upon request

APPLE JUICE

MILK

LEMONADE

ASSORTED SODA

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