



provision

private dining menu

group appetizers

Please make selections from list below. Selections may be passed or self-serve.

Charred Shrimp *GF \$4/Piece*

avocado • curry emulsion

Tuna Tartare* *\$4/Piece*

jalapeño aioli • fried rice cake • scallion

Beet Lollipops *GF \$3/Piece*

triple cream • spiced walnut • garlic vinaigrette

Beef Slider* *\$6/Piece*

red onion jam • bleu cheese • brioche



King Crab Toast *\$9/Piece*

jalapeño • thai basil • thai-chili beurre blanc

Crudité *\$4/Person*

Seasonal vegetable • roasted + raw • ranch • hummus

Prosciutto *\$4/Person*

kasseri • apple fig jam • white bean purée • crostini

Charcuterie *\$5/Person*

chef's selection of meats and cheeses • plus accoutrements

GF GLUTEN FREE | VG VEGETARIAN | V VEGAN

**Consuming raw or undercooked foods may increase risk of foodborne illness. Please inform us of allergy concerns.*

plated package I

\$65 / per person

Includes non- alcoholic beverages and bread service.

Your guests will have a choice of three entrées. Notify your event manager should there be any dietary restrictions.

graze *(select one)*

Grow *VG*

baby lettuce • candied yam • charred onion • sunflower seed • pleasant ridge reserve • sweet drop • fried shallot • dijon-sherry sunflower dressing

Caesar

crouton • parmigiana- reggiano

main *(select three)*

Chicken *GF*

squash purée • candied apple risotto • spinach • walnut • garlic honey • gremolata

Salmon *GF*

plantain curry • cucumber + pickled onion • harissa raita • lentil

Tortelloni *VG*

goat cheese fondue • fig jam • candied squash • kale • shishito pepper • pine nut

Pork Chop

Robuchon potato • cherry-apricot jam

Filet*

Robuchon potato • garnish

Tofu *V GF*

yellow curry • roasted seasonal vegetable • Marcona almond

dessert *(family style)*

sugar cream pie • chocolate tart • apple streusel cake



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plated package II

\$75 / per person

Includes non- alcoholic beverages and bread service.

Your guests will have a choice of three entrées. Notify your event manager should there be any dietary restrictions.

graze *(select one)*

Grow *VG*

baby lettuce • candied yam • charred onion • sunflower seed • pleasant ridge reserve • sweet drop • fried shallot • dijon-sherry sunflower dressing

Caesar

crouton • parmigiana- reggiano

main *(select three)*



Salmon *GF*

plantain curry • cucumber + pickled onion • harissa raita • lentil

Filet*

Robuchon potato • garnish

NY Strip*

Robuchon potato • garnish

Ribeye*

Robuchon potato • garnish

Lamb Rack*

Robuchon potato • candied red onion

Pork Chop

Robuchon potato • cherry-apricot jam

Snapper *GF*

Brussels • charred onion • peppadew purée • beet • hazelnut

Scallop* *GF*

gnocchi • spinach • charred cauliflower • pickled raisin • Thai basil beurre blanc

Chicken *GF*

squash purée • candied apple risotto • spinach • walnut • garlic honey • gremolata

Tortelloni *VG*

goat cheese fondue • fig jam • candied squash • kale • shishito pepper • pine nut

Tofu *V GF*

roasted seasonal vegetable • yellow curry • marcona almond

sides *(select two / family style)*

country ham asparagus *GF* • seasonal cumin-honey roasted vegetable *VG GF* • smoked bleu cheese grits *GF VG* • potato- bacon terrine *GF* • fire-roasted tomatoes + mushrooms *GF VG* • loaded tater tottler • dijon-maple Brussels sprouts *GF VG*

dessert *(family style)*

sugar cream pie • chocolate tart • apple streusel cake

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plated package III

\$95 / per person

Includes non- alcoholic beverages and bread service.

Your guests will have a choice of three entrées. Notify your event manager should there be any dietary restrictions.

share *(select two, one piece per guest)*

Choose from Group Appetizer List

graze *(select one)*

Grow *VG*

baby lettuce • candied yam • charred onion • sunflower seed • pleasant ridge reserve • sweetie drop • fried shallot • dijon-sherry sunflower dressing

Caesar

crouton • parmigiana- reggiano

main *(select three)*



Salmon *GF*

plantain curry • cucumber + pickled onion • lentils • harissa raita

Filet*

Robuchon potato • garnish

NY Strip*

Robuchon potato • garnish

Ribeye*

Robuchon potato • garnish

Lamb Rack*

Robuchon potato • candied red onion

Pork Chop

Robuchon potato • cherry-apricot jam

Snapper *GF*

Brussels • charred onion • peppadew purée • beet • hazelnut

Scallop* *GF*

gnocchi • spinach • charred cauliflower • pickled raisin • Thai basil beurre blanc

Chicken *GF*

squash purée • candied apple risotto • spinach • walnut • garlic honey • gremolata

Tortelloni *VG*

goat cheese fondue • fig jam • candied squash • kale • shishito pepper • pine nut

Tofu *V GF*

roasted seasonal vegetable • yellow curry • marcona almond

sides *(select two / family style)*

country ham asparagus *GF* • seasonal cumin-honey roasted vegetable *VG GF* • smoked bleu cheese grits *GF VG* • potato- bacon terrine *GF* • fire-roasted tomatoes + mushrooms *GF VG* • loaded tater tottler • dijon-maple Brussels sprouts *GF VG*

dessert *(family style)*

sugar cream pie • chocolate tart • apple streusel cake

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