

Gwen Private Dining Menu

TRAY PASS HORS D'OEUVRES

\$18 pp - Choice of 3

Cold

Chewy Carrots with Buttermilk (v)
Oysters Mignonette, Lemon, Horseradish
Yellowtail Crudo Habanero Oil, Coriander, Citrus
Steak Tartare Bone Marrow, Shiso
Pork & Liver Terrine Preserve
Octopus Citrus Kosho, Wasabi

Hot

Seasonal Gougeres (v)
Shishito Peppers Soy, Thai Basil (v)
Smoked Boneless Short Rib
Grilled Pork Belly
Agnolotti Seasonal Filling, Herbs (v)
Crispy Mushroom Arancini (v)

*30 minutes prior to dinner service

4 COURSE PRE FIXE MENU

\$75pp

Charcuterie and Terrines
Cured, Fermented, & Aged

Market Greens
Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Hanger Steak 8oz
Creek Stone Farms, Onion Jus

OR

Josper Griller Swordfish
Castelvetrano Olives, Squashini, Purslane

OR

Goat Cheese Ravioli
Laura Chenel Fresh Goat Cheese, Beurre
Monte, Pine Nuts

Coco Whiskey
Chocolate Pots de Crème, Whiskey Mousse, Cocoa Nib Tuile

5 COURSE PRE FIXE MENU

\$95pp

Charcuterie and Terrines
Cured, Fermented, & Aged

Market Greens
Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Goat Cheese Ravioli
Laura Chenel Fresh Goat Cheese, Beurre Monte, Pine Nuts

Hanger Steak 8oz
Creek Stone Farms, Onion Jus

OR

Josper Griller Swordfish
Castelvetrano Olives, Squashini, Purslane

OR

Grilled Seasonal Vegetables

Coco Whiskey
Chocolate Pots de Crème, Whiskey Mousse, Cocoa Nib Tuile

6 COURSE PRE FIXE MENU

\$125pp

Charcuterie and Terrines

Cured, Fermented, & Aged

Market Greens

Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Yellowtail Crudo

Habanero Oil, Coriander, Citrus

Cavatelli "Bagna Cauda"

Garlic, Anchovy, Lemon

Hanger Steak 8oz

Creek Stone Farms, Onion Jus

OR

Jasper Griller Swordfish

Castelvetrano Olives, Squashini, Purslane

OR

Grilled Seasonal Vegetables

Coco Whiskey

Chocolate Pots de Crème, Whiskey Mousse, Cocoa Nib Tuile

*Vegetarian options available upon request

SUPPLEMENTS

30 day aged Creek Stone Boneless Ribeye \$65pp

Grass Fed Filet Mignon \$70pp

Blackmore Wagyu Flat Iron \$75pp

Blackmore Wagyu NY Strip \$95pp

*In addition to menu price for all members of the party

**A la carte additions available for pre order upon request

SIDES

\$10pp - Choice of 2

\$15pp - Choice of 3

Creamed Corn Olive Oil, Black Pepper

Yellow Wax Bean and Haricot Vert Salad Thai Basil, Roasted Garlic Vinaigrette

Duck Fat Potatoes Tarragon Vinegar, Rosemary

Slow Roasted Cauliflower Herb Vinaigrette, Sesame Seeds

BEVERAGES

Tray Pass Sparkling Wine upon Guest Arrival

Sparkling: \$17

Champagne: \$25

Tray Pass Sparkling Cocktails upon Guest Arrival

\$18pp - Choice of 2

*Cocktail menu available upon request

Sommelier Selection

\$40pp

*Sparkling, Red, & White Wines throughout event

Classic Wine Pairings

4 courses: \$65pp

5 courses: \$100pp

Reserve Wine Pairings

4 courses: \$85pp

5 courses: \$125pp

Cocktail Hour Open Bar

\$32pp

Full Event Open Bar

*available on request