Gwen Private Dining Menu
TRAY PASS HORS D’OEUVRES

$20 pp - Choice of 3

$10 per item / per person for Cocktail Reception Only

Cold

Whipped Burrata on Stecca Crostini Tomato, Basil Oil (v)

Hiramasa Kingfish Crudo Cucumber, Jalapeño, Granny Smith Apple, Lime

Steak Tartare Bone Marrow, Shiso

Oysters Mignonette, Lemon, (Seasonal Availability)

Pork & Liver Terrine Preserve

Hot

Seasonal Gougères (v)

Fried Cauliflower (v)

Shishito Peppers Soy, Thai Basil (v)

Crispy Mushroom Arancini (v)

Lamb Ribs Honey Sumac Yogurt

• 30 minutes prior to dinner service

• Additional charges will incur past 30 minutes
4 COURSE PRIX FIXE MENU

$125 pp

Charcuterie and Terrines Cured, Fermented, & Aged

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

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New York Strip 10 oz

or

Scallops
Carrot Butterscotch, Vermouth, Chervil

or

Risotto Alla Milanese
Saffron, Bone Marrow, Parmesan

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Smore’s Budino
Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch
5 COURSE PRIX FIXE MENU

$135 pp

Charcuterie and Terrines Cured, Fermented, & Aged

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

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Risotto Alla Milanese
Saffron, Bone Marrow, Parmesan

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New York Strip 10 oz

or

Scallops
Carrot Butterscotch, Vermouth, Chervil

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Smore’s Budino
Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch
6 COURSE PRIX FIXE MENU

$155 pp

Charcuterie and Terrines Cured, Fermented, & Aged

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

Hiramasa Kingfish Crudo
Cucumber, Jalapeño, Granny Smith Apple, Finger Lime

Risotto Alla Milanese
Saffron, Bone Marrow, Parmesan

New York Strip 10 oz

or

Scallops
Carrot Butterscotch, Vermouth, Chervil

Smore’s Budino
Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

*Vegetarian options available upon request
SUPPLEMENTS

Additional Supplements Subject to Availability

A la carte additions available for pre order upon request

SIDES

$15 pp - Choice of 2

$20 pp - Choice of 3

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

Duck Fat Potatoes Tarragon Vinegar, Rosemary

Roasted Cauliflower Mediterranean Vinaigrette

Okinawa Yams Chive Yogurt, Hot Honey, Chicken Skins

Shishito Peppers Charred Scallion Aioli, Bonito Flakes
BEVERAGES

Tray Pass Sparkling Wine upon Guest Arrival
Sparkling: $17
Champagne: $25

Tray Pass Sparkling Cocktails upon Guest Arrival
$20 pp - Choice of 2

*Cocktail menu available upon request

Sommelier Selection
$MP

*Sparkling, Red, & White Wines throughout event

Classic Wine Pairings
4 courses: $75 pp
5 courses: $100 pp

Reserve Wine Pairings
4 courses: $125 pp
5 courses: $150 pp

*All Cocktails on Consumption*