

# Private Dining Dinner Menus

## Sample Menu One

Guests may choose from all of the following options

### First Course

#### **Herbal Mesclun Greens**

cherry tomatoes, lemongrass ginger vinaigrette

#### **Soup of The Day**

#### **Fricassee of Mushrooms**

creamy polenta, truffle red wine sauce

### Second Course

#### **Roasted Free Range Chicken**

baby carrots, sautéed spinach, au jus

#### **Mushroom Duxelle Ravioli**

asparagus, grana padano cheese, porcini truffle sauce

#### **Grilled Atlantic Salmon**

spinach, asparagus, lemon butter, balsamic reduction

#### **New York Strip Steak**

spinach, mashed potatoes, red wine reduction

### Third Course

#### **Vanilla Cheese Cake**

fresh berry compote & Hawaiian passion fruit

#### **Fresh Seasonal Fruit**

## Sample Menu Two

Guests may choose from all of the following options

### First Course

#### **Arugula Salad**

shaved fennel, pears, dried apricots, maytag bleu cheese, lemon vinaigrette

#### **Crab Cake**

grilled pineapple salsa, micro arugula

#### **Caesar Salad**

hearts of romaine, chili flakes, croutons, grana padano cheese

### Second Course

#### **Sea Scallops**

24 hour tomato, zucchini, sesame crusted eggplant, pearl onions, butternut squash puree, beurre blanc sauce

#### **Fish of The Day**

#### **Rosemary Braised Lamb Shank**

sweet pea and shitake mushroom risotto, saffron marinated grilled romaine hearts, roasted poblano pepper salsa, mint lavender sauce

#### **Duck Confit**

asian vegetables, white bean sprouts, spicy eggplant, duck spring roll, port wine fig sauce

### Third Course

#### **Vanilla Crème Brulée**

#### **Ice Cream or Sorbet Plate**

crispy 4 meringue, biscotti

## **Sample Menu Three**

Guests may choose from all of the following options

### **First Course**

#### **Baby Spinach and Lola Rosa Salad**

bosc pers, pancetta, pecorino romano, candied walnuts, dried cranberries, orange vinaigrette

#### **“Fior di latte” Mozzarella**

vine ripened tomatoes, pesto, olive tapenade

#### **Ahi Tuna Tartare**

crispy wontons, micro cilantro, red tobiko roe, sesame balsamic syrup

#### **Piatto di Salumi**

sopresatta, salami milanese, coppa, bresaola, prosciutto di parma, speck

### **Second Course**

#### **Grilled Mayan Prawns**

sweet corn risotto, blue crabmeat stuffed cremini mushrooms, baby shrimp, citrus butter sauce

#### **Pork Loin**

gruyere smoked gouda crust, butter braised swiss chard, apple wood smoked bacon, silver dollar mushrooms, maple syrup chestnut celery puree

#### **Braised Beef Short Ribs**

white asparagus, roasted golden & red beets, herbed parsnip puree, shallots, cinnamon red wine sauce

#### **Butternut Squash Gnocchi**

crispy pork shoulder confit, English peas, burrata cheese, smoked tomato sauce

### **Third Course**

#### **Tiramisu Classico**

mascarpone mousse, house made savoiarde , espresso syrup

#### **Warm Molten Chocolate Cake**

dulce de leche ice cream, pistachio ice cream

## **Beverages**

All three sample menus include the following:

### **Unlimited Fountain Sodas, American Coffee & Tea\***

\*Additional beverages are charged upon consumption and added to final bill.

## **Open Bar**

### **House Wine & Beer Only**

Unlimited House-Selected Wine & Beer

### **House Wine, Beer & Well-Drinks**

Unlimited House-Selected Wine, Beer and Non-Premium Alcohol Drinks

### **Upon Consumption**

A bar tab is started for the party and the host may request that only a limited bar be offered.

Individual bar tabs are available upon request.

## **Additional Items**

### **Raw Bar**

The restaurant offers an extensive raw bar; including oysters, claws, ceviche & lobster perfect for sharing or instead of an appetizer option.

Please inquire for pricing.

### **Side Plates**

soy beans with chili, grilled asparagus, mushroom risotto, herbed fries, sautéed mushrooms, garlic sautéed spinach, butternut squash risotto, mashed potatoes

## **Reservation Policies**

- Menu includes select beverages stated in Beverage section
- Receipt of the Private Dining menus does not guarantee availability
- All group reservations require signature & deposit
- Deposits are non-refundable after 30-days prior to event date

## **Notes**

Menu items are subject to availability.

Some of our menu items are seasonal; your event coordinator will update you on any menu changes. We will try our best to accommodate any requests.

The restaurant offers a special pre-fixe menu for pretheater clientele. Please note that those menus and pricing are not available to large parties.