

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.