

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)

Hokkaido Scallop Crudo Yuzu Kosho Buttermilk, Kombu Oil

Steak Tartare Bone Marrow, Shiso

Oysters House Fermented Chili Sauce, Lemon, (Seasonal Availability)

Pork & Liver Terrine Preserve

Hot

Seasonal Gougeres (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

\$125pp

Charcuterie and Terrines Cured, Fermented, & Aged

Market Salad

Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

New York Strip 10oz

OR

Hiramasa Kingfish

Fermented Green Garlic, Spring Vegetables

OR

Farfalle

Stinging Nettles Pesto, Parmesan, Pickled Morel Mushrooms

Smore's Budino

Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

5 COURSE PRIX FIXE MENU

\$135pp

Charcuterie and Terrines Cured, Fermented, & Aged

Market Salad

Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Farfalle

Stinging Nettles Pesto, Parmesan, Pickled Morel Mushrooms

New York Strip 10oz

OR

Hiramasa Kingfish

Fermented Green Garlic, Spring Vegetables

Smore's Budino

Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

6 COURSE PRIX FIXE MENU

\$155pp

Charcuterie and Terrines Cured, Fermented, & Aged

Market Salad

Seasonal Fruit and Vegetables, Almond Vinaigrette, Toasted Almonds

Hokkaido Scallop Crudo

Yuzu Kosho Buttermilk, Kombu Oil

Farfalle

Stinging Nettles Pesto, Parmesan, Pickled Morel Mushrooms

New York Strip 10oz

OR

Hiramasa Kingfish

Fermented Green Garlic, Spring Vegetables

Smore's Budino

Dark Chocolate Budino, Marshmallow Fluff, Pretzel Crunch

•Vegetarian options available upon request and with advance notice•

SUPPLEMENTS

Additional Supplements Subject to Availability

A la carte additions available for pre order upon request

SIDES

\$15pp - Choice of 2

\$20pp - Choice of 3

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

Duck Fat Potatoes Tarragon Vinegar, Rosemary

White Asparagus Béchamel, Cured Egg Yolk, Cocoa Bread Crumbs
(\$5 per person upcharge)

Mushroom Spätzle Chive Yogurt, Hot Honey, Chicken Skins

Blistered Snap Peas Marcona Almonds, Preserved Meyer Lemon

BEVERAGES

Tray Pass Sparkling Wine upon Guest Arrival

Sparkling: \$17

Champagne: \$25

Tray Pass Sparkling Cocktails upon Guest Arrival

\$20pp - Choice of 2

*Cocktail menu available upon request

*Sparkling, Red, & White Wines throughout event

Classic Wine Pairings

4 courses: \$75pp

5 courses: \$100pp

Reserve Wine Pairings

4 courses: \$125pp

5 courses: \$150pp

All Cocktails on Consumption