

GROUP MENUS

Menu # 1

Sourdough Focaccia

olive oil | balsamic

Duck Liver Pâté

caramelized onion jam | brioche | balsamic caviar | kale

Zander

charred artichoke | herb oil | *Beurre Blanc*

Green Velvet Tiramisu

pistachio | blackcurrant

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Menu # 2

Sourdough Focaccia

olive oil | balsamic

Trout

crème fraîche | capers | shallot | cured cucumber

Charcoal-grilled Magret de Canard

parsnip | marinated charred onion | red wine jus

Chocolate Brownie

bourbon-cherry compote | *crème anglaise*

49

Menu # 3 (vegan)

Sourdough Focaccia

olive oil | balsamic

Sunchoke Tartare

porcini reduction | tarragon | macadamia

Eggplant

leek | vegetable demi-glace | balsamic pearls

Coconut Cream

raspberry | almond

49

Kindly inform us of your selections 3 business days before your event. We extend our group menu offerings to guests numbering 6 and above.

Please notify us of any potential food allergies or intolerances 24 hours before your event.