

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*

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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

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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.