



PRIVATE DINING ROOM
L A R G E P A R T Y M E N U
DINNER SERVICE

FIRST COURSE / SECOND COURSE

(Choose up to 3 dishes for each course from selections below)

- ROASTED TOMATO SOUP** | Roasted Tomatoes, Lobster Grilled Cheese
- ARCADIA SALAD** | Seasonal Baby Greens, Jonathon Apples, Walnuts, Point Reyes Blue Cheese
- BURRATA CHEESE SALAD** | Tomatoes, Balsamic, Sausalito Watercress
- AHI TUNA TARTARE** | Scotch Bonnet Peppers, Bosc Pear, Sesame Oil
- LOBSTER CORN DOGS** | Whole Grain Mustard, Celery Root & Apple Slaw

ENTRÉE COURSE

(Choose up to 3 dishes from selections below)

- RED SNAPPER** | Basmati Rice, Almonds, Sesame Vinaigrette
- ORGANIC CHICKEN** | Truffled "Macaroni and Cheese", Rosemary Onion Rings
- WILD KING SALMON** | Brentwood Corn, English Peas, Pepper Butter
- STEAK ROSSINI** | Shallot Potato Cake, Truffled Bordelaise

DESSERT COURSE

(Choose up to 2 dishes from selections below)

- MICHAEL'S ROOT BEER FLOAT** | Sassafras Ice Cream, Root Beer Sorbet, Warm Chocolate Chip Cookies
- MEYER LEMON TRIFLE** | Panna cotta, Lemon Cake, White Chocolate Sorbet
- MARCAPONE CHEESE CAKE** | Fritters, Green Apple Cream
- VALRHONA CHOCOLATE MOLTEN CAKE** | Salty Caramel Ice Cream, Hazelnut Crunch

CHOOSE DISHES FROM THE SELECTIONS ABOVE TO DESIGN THE PRIX-FIXE MENU FOR YOUR EVENT. A CUSTOMIZED MENU WITH THOSE DISHES WILL BE CREATED TO PRESENT TO YOUR GUESTS.

Three Course **\$75** | Four Course **\$85** | Five Course Tasting **\$95** and up
Price is PER PERSON plus 9.25 % tax and plus 18% gratuity

Menu selections subject to change based on ingredient availability.
Food & beverage pricing subject to change without notice.
All prices are subject to the prevailing sales tax and service charge.