



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

FIRST COURSE / SECOND COURSE

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

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

ENTRÉE COURSE

(Choose up to 3 dishes from selections below)

- PHYLLO DUSTED SOLE** | Dungeness Crab Brandade, Sauce Dijon
- WILD KING SALMON** | Brentwood Corn, English Peas, Pepper Butter
- ORGANIC CHICKEN** | Truffled "Macaroni and Cheese", Rosemary Onion Rings
- FLAT IRON STEAK** | Spring Vegetables, Worcestershire Vinaigrette

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
- MARSCAPONE CHEESECAKE** | Apple Marmalade, Fritters, Sour 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 **\$39** | Four Course **\$49**
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.

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