



private dinner menu

first course

CHOOSE ONE

Seasonal Featured Soup
Little Green Salad

entrée

CHOOSE THREE

6oz Tenderloin

blistered heirloom tomato, charred asparagus

Faroe Isles Salmon

*pea puree, scalloped Yukon potato, fennel slaw
chili infused salmon roe*

Chilean Halibut

*Okinawa potato puree, miso roasted turnip
wilted greens, black garlic ponzu*

Roasted Jidori Chicken

white cheddar whipped potato, buttered vegetables, pan jus

Mushroom Bolognese

*rigatoni, foraged mushroom ragout
roasted maitake, truffle pecorino*

Newport Beach Angus Burger

*limestone lettuce, red onion, vine ripe tomato, cheese, pickle
brioche bun, kennebec fries*

dessert

CHOOSE ONE

Mini Skillet Baked Cookie
Family Style Beignets

\$75 per person includes coffee & hot tea service