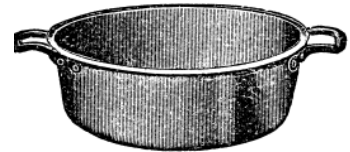


PRIVATE DINING

has always been the hearth,
THE HEART, the *centre* of the
home; where FAMILY and friends
gather, and dinner guests
eventually congregate.
We *entertain* from our kitchen
and host from our HEARTS.



RECEPTION

*PASSED
HORS D'OEUVRES*

FOUR VARIETIES

Four pieces per person

28

FIVE VARIETIES

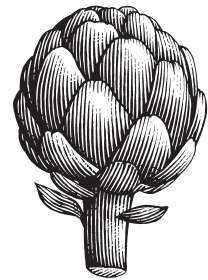
Five pieces per person

35

SIX VARIETIES

Six pieces per person

42



ARTICHOKES

One of the oldest foods known to man, Artichokes are said to be aphrodisiacs. In 1948, a young Marilyn Monroe (then Norma Jean) was crowned Castroville's first "Artichoke Queen."

*PASSED
HORS D'OEUVRES*

COOL

ROASTED BEEF

Onion, cucumber mousse, ponzu

FOIE GRAS CRÈME BRÛLÉE

Hazelnut praline

CURRIED CRABMEAT

Avocado cream, lime, passion fruit coulis

SEARED SALMON TATAKI

Sweet rice vinegar marinated turnip
lemon crème fraîche, ikura salmon roe

ASHER BLUE CHEESE

Toasted brioche, port & fig purée

WARM

TRUFFLE CROQUE-MONSIEUR

Turkey ham, gruyère cheese

CARAMELIZED CHICKEN SUPRÊME

Honey soy sauce, sesame, cilantro

CLAM CHOWDER

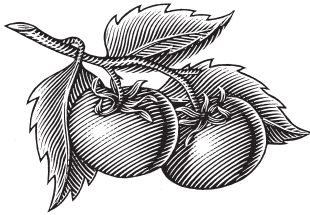
Celeriac, piquillo peppers, smoked bourbon espuma

SCALLOP BOUDIN BLANC

Apple beurre blanc, piment d'espellete, granny smith

KALAMATA OLIVES

Extra virgin olive oil aioli, panko crust



TOMATOES

The POMA AMORIS, or "Love Apple," was brought back to Spain by Columbus when he returned from searching for the New World.

A LA CARTE

THREE COURSE

Pre-selected soup, salad or starter
choice of two entrées
choice of two desserts
coffee service

95

FOUR COURSE

Pre-selected starter
pre-selected soup or salad
choice of two entrées
choice of two desserts
coffee service

115

FIVE COURSE

This tasting menu is seasonally created
by Executive Chef, Satoru Takeuchi

125

STARTER

FOIE GRAS TERRINE

Quince chutney & gelée, spiced brioche toast, herb salad

CRACKLING PORKBELLY

Grilled tiger prawn, shimeji mushrooms, wasabi mash

BROWN BUTTER SEARED SCALLOP

Wild mushrooms, celery purée, house cured bacon

SAKE CURED HAMACHI TATAKI

Grated chili & daikon radish, scallions
arare rice crisp, ponzu sauce



OYSTERS

“Eat oysters love longer”
They come in a perfect little case
and require nothing but a little
effort to be enjoyed. One of
nature's perfect little gifts.

SOUP & SALAD

POTATO CHOWDER

Chicken chorizo, clams, fennel, celery, brioche

CELERIAC & TRUFFLE SOUP

Potato bouchon, smoked apple jam

WINTER GARDEN

Pickled vegetables, herb sour cream, pumppernickle soil

WERP FARM GREENS

Garden lettuce, seasonal vegetables
walnut & honey dressing



THYME

There are more than 100 different varieties of thyme. In my kitchen, it has a spot in almost every dish.

MAINS

BEET GNOCCHI

Goat cheese crumbles, winter baby vegetables
caramelized walnuts

PAN-SEARED BLACK COD

Cod consommé, roasted root vegetable mosaic
fried celeriac straw

CABERNET SAUVIGNON BRAISED VEAL CHEEK

Creamed green peas, rainbow baby carrots, fried parsnips

ROASTED RACK OF LAMB

Hazelnut crust, red cabbage purée, sweet potato beignets
natural jus

GRILLED PRIME BEEF STRIP LOIN

Cumin charred cauliflower, port wine shallot confit
thyme jus

BUTTER POACHED MAINE LOBSTER

Lobster bisque, fregola pasta, thyme, tomato, lemon confit
Surcharge 10

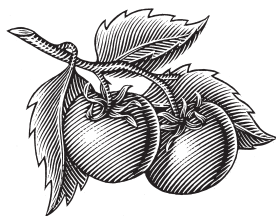
SUPPLEMENTS

BURGUNDY BLACK TRUFFLES

5 per gram

ALBA WHITE TRUFFLES

18 per gram



TOMATOES

The POMA AMORIS, or
"Love Apple," was brought
back to Spain by Colum-
bus when he returned
from searching for the
New World.

SIDES

CRISPY BRUSSELS SPROUTS

Maple glaze

SAUTÉED WILD FOREST MUSHROOMS

Burgundy black truffle, parsley

YUKON GOLD POTATO PURÉE

Churned butter

ROASTED ROOT VEGETABLES

Chive, thyme, extra virgin olive oil

FREGOLA SARDA

Parmesan, tomato concassé, lemon confit

DESSERT

TEXTURES OF CHOCOLATE

Supple chocolate ganache, dehydrated chocolate mousse
candied cocoa nibs, hot chocolate foam, chocolate & kaffir lime sorbet
tonka vanilla caramel sauce

BUCKWHEAT PANNA COTTA

Concord gelée, fresh grapes, vanilla sponge cake
sesame brittle, timut honey gel

APPLE & POMEGRANATE

Sautéed apple, caramelized white chocolate namelaka, pomegranate
spiced apple cider, cinnamon cake, walnuts

PECAN TART

Brown butter custard, manhattan reduction, bourbon cherries
whipped white chocolate ganache

APPLE TART

Caramel apple, cream cheese pastry cream, pomegranate
rosemary pumpkin seed streusel, toasted marshmallow

GINGERBREAD CREMEUX

Maple poached cranberries & pearls, roasted pear
oatmeal stout cake, sage

SORBET TRIO

Roasted pear, satsuma, concord

ICE CREAM TRIO

80% bitter chocolate, spiced pumpkin chai, gingersnap

HONEY BEE

They work their entire lives to
produce sweet nectar. Buzzing
around from flower to flower,
I guess you could say they are
the Chefs in their tiny world.

