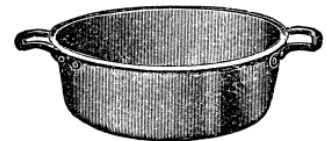


PRIVATE DINING

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

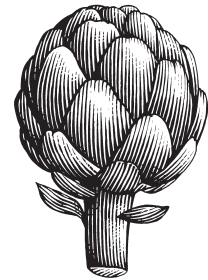
Five pieces per person

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."

PASSE D
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

STATIONS

NOMI SUSHI & SASHIMI

Chef's collection of seasonal sushi & maki rolls
fish and shellfish sashimi
wasabi, pickled ginger, soy sauce
35

CHEESE & CHARCUTERIE

Selection of artisanal cured meats and cheeses
grilled bread, seasonal garnish
20

NOMI DIPS & CRUDITÉ

Chickpea hummus, sun marzano tomato dip, tzatziki
seasonal crudités, marinated olives, lavosh
10

GRILLED FLATBREAD

Seasonally inspired toppings
15

FOREST MUSHROOM RISOTTO

Pan-roasted seasonal mushrooms, parmesan cheese
arugula pesto
20

ROASTED MARKET FISH

Herb roasted root vegetables, sauce vierge
25

YAKITORI

(Choice of three)
Pork belly negima, leek, sea salt
Prime beef, pearl onion, yakiniku sauce
Amish chicken thigh, tare sauce, togarashi
King trumpet mushroom, ginger, soy sauce
Shishito pepper, soy sauce
Rock shrimp, yuzu kosho
30

HAND-CARVED PRIME BEEF TENDERLOIN

Horseradish crème fraîche, pomme purée
natural jus
30

WHOLE ROASTED AMISH CHICKEN

Caramelized shallot, roasted garlic, thyme jus
20

CHOCOLATE COLLECTION

A selection of petite chocolate pastries
handcrafted confections
18

TARTS

Freshly baked, filled with the freshest
seasonal ingredients
18

All stations are priced per person and based on two hours of service.