

SIT DOWN DINNER

STARTERS + SIDES

CHOOSE 1 SALAD, 2 SIDES, AND 2 ENTRÉES



STARTERS

YOUNG BEETS WITH GOAT CHEESE

Baby gem lettuce, a variety of young beets, black olive, and chèvre

HEIRLOOM TOMATOES

Young lettuces, smoked tomato, spiced pepitas

CITRUS SALAD

A selection of fresh citrus, mixed baby lettuces, fennel, citrus vinaigrette

CEASAR SALAD

Baby gem lettuces, pecorino and parmesan, croutons, white anchovy

ACCUTREMONTS

FINGERLING POTATOES

Poached and fried crispy, served with creme fraiche

MARKET BROCCOLI

Blanched and roasted with lemon and fresh herbs

ROASTED CORN

Marinated cherry tomatoes, grilled chicories

GREEN BEANS

Haricot verts blanched and roasted with fines herbs and lemon

POMMES PUREE

Yukon potatoes and confit garlic

MAC & CHEESE

Orecchiette pasta with a Deity cheese blend

ORZO PILAF

Fresh vegetables and pickled mushroom

SIT DOWN DINNER



ENTRÉES

CHOOSE 1 SALAD, 2 SIDES, AND 2 ENTRÉES*

CHICKEN

Crispy herb chicken: Herb butter and jus de vin blanc

Barbecue chicken: Roasted chicken breast glazed in our signature barbecue sauce

BEEF

24 hour short rib

Filet of beef *

NY strip *

Grilled skirt steak

*Accompanied by crispy onion and your choice of sauce

BEEF SAUCES

Roasted mushroom balsamic jus

Red wine demi glace

Herbed butter sauce

Chimichurri

FISH

Roasted salmon *

Seared yellowfin tuna *

Poached cod *

Supplemental Options

Halibut or Striped Bass

FISH SAUCES

Miso sake

Yuzu ponzu

Herbed lemon cream

Thai coconut fumet

VEGETABLE DISHES

Roasted maitake mushroom:
Black Garlic, Mushroom
Burre Blanc

Chili relleno: Pepper stuffed with wild rice, pickled mushrooms, seasonal vegetables, and chili

ENTREES COMBINING FILET OR STRIP WITH A FISH OPTION WILL RESULT IN AN UPCHARGE

MENU BY EXECUTIVE CHEF JAMES NEAL