



Descanso Gardens is one of Southern California's most magical botanical delights, with seasonal floral displays that form a breathtaking backdrop for private events. A favorite location for romantic weddings, the Gardens also provide a memorable setting for business meetings and retreats, corporate cocktail parties and charity galas. Whether you're hosting a group of 20 or 200, The Kitchen For Exploring Foods' exceptional cuisine and personal service and curated event design will provide the perfect accent to your Garden event.

Menus Created by The Kitchen For Exploring Foods

CATERING MENU

Catering and Special Event Sales | 213 864 2241 | eugenie@thekitchen.net

RECEPTION

*One hour service: 3 to 6 appetizers recommended
*Two hours service: 6 to 12 appetizers recommended
20 guests minimum

APPETIZERS

MEAT \$4. each

Beef Empanadas guacamole and chives

Braised Short Ribs Crostini horseradish sauce and fresh chives

Crispy Rice Cakes with kobe beef carpaccio and korean bbq sauce **GF**

In & Out Style Beef Sliders organic cheddar cheese, thousand island, tomato, dill pickle chip and iceberg lettuce

Mini Beef Meatballs with san marzano tomato sauce and micro grated parmesan

Rare Roast Beef with horseradish sauce in crispy potato shell

Crispy Fried Olives italian sausage and parmesan filling

Croquetas de Jamon y Manchego

Prosciutto-Wrapped Figs with dolce gorgonzola

Grilled Miniature Reuben Sandwiches with honey mustard sauce

Heirloom Melon Squares topped with prosciutto, cracked pepper, and lime juice

Hogs in a Blanket andouille sausage wrapped in puff pastry with sweet mustard

Stand-Up Mini Baked Potato sour cream, prosciutto chip and micro basil

Tarte Flambée caramelized onion, applewood-smoked bacon and gruyère

Lamb Gyro Dumplings with tzatziki sauce

MEAT ENHANCEMENT \$5. each

Beef Bites sautéed rib eye steak and béarnaise sauce **GF**

Beef Short Rib Sliders horseradish, grilled fennel and apple slaw

Coffee-Rubbed Beef Carpaccio on fingerling potato crisp, juniper tarragon aioli, crispy shallots, micro arugula

Kobe Beef Sliders truffle aioli and pickled onions

Mini "Haute" Dog celery relish, black truffle aioli, bacon and gruyère

Lamb & Date Meatballs with romesco sauce **GF**

Lamb Belly Sliders peppadew relish, mint aioli and baby arugula

POULTRY \$3.50 each

BBQ Pulled Chicken on small hawaiian rolls, grilled pineapple and pickled red onions

Chicken Bites on wooden skewers, with currant, olive and peppadew topping **GF**

Chicken & Pesto in a crispy cup

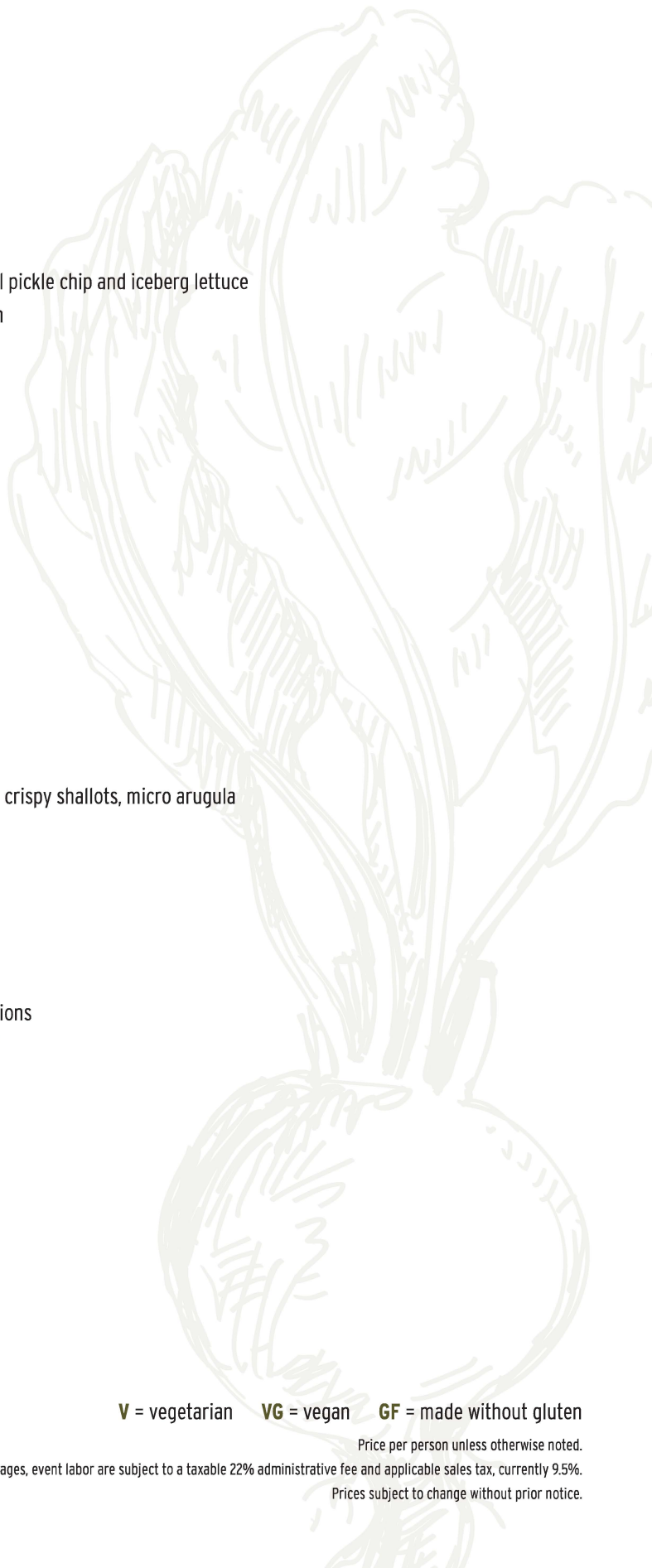
Chicken Potstickers with spicy thai sauce

Jerked Chicken chipotle sauce and pineapple salsa on banana tostone chip **GF**

Vietnamese Chicken Summer Rolls with spicy thai dipping sauce

Zucchini Turkey Cake sumac yogurt sauce, pickled zucchini **GF**

Cherry Tomatoes with blt filling **GF**



V = vegetarian **VG** = vegan **GF** = made without gluten

Price per person unless otherwise noted.

All food and beverages, event labor are subject to a taxable 22% administrative fee and applicable sales tax, currently 9.5%.

Prices subject to change without prior notice.

RECEPTION

APPETIZERS

SEAFOOD \$4.50 each

Crispy Calamari with lemon aioli

Halibut & Avocado Ceviche with cucumber and fresh cilantro on a belgian endive leaf **GF**

Harrissa Prawns with tzatziki sauce

Lemony Tuna chopped artichokes and parmesan on fingerling potato crisp **GF**

Miniature Shrimp Tostada avocado pico de gallo, guacamole, corn tortilla crisp and micro cilantro

Arctic Char & Bulgur Tartare preserved lemon relish, beet and jerusalem artichoke chips **GF**

Sea Bass Ceviche avocado, grapefruit, red chili and cilantro

Shrimp on Grits Cake roasted tomato aioli and spicy corn salsa

Smoked Salmon & Cucumber Ribbons with a herbed soft cheese filling **GF**

Smoked Salmon Tartare and yuzu aioli on cucumber cup

Spicy Shrimp with sriracha and lime

Miniature Lobster Tacos lime aioli, sriracha, pico de gallo (1. supplement)

Crab Cakes remoulade sauce and crispy capers

SEAFOOD ENHANCEMENT \$6. each

Chilled Kumamoto Fresh Oysters on the Half Shell champagne mignonette sauce

Chilled Steamed Big Shrimp with bloody mary cocktail sauce, green goddess dip, lemon-caper aioli, lemon wedges and wheels

Hamachi Crudo on crispy rice cracker, avocado mousse, sriracha, grapefruit segment, micro sprouts **GF**

Caviar Potato Coupe crème fraiche, creamed eggs and chives

Miniature Lobster Corn Dogs with yuzu aioli

Mini Lobster Rolls

Mini Poke Bites on gyoza crisp ahi tuna, toasted sesame oil, yuzu aioli, togarashi spices and scallions

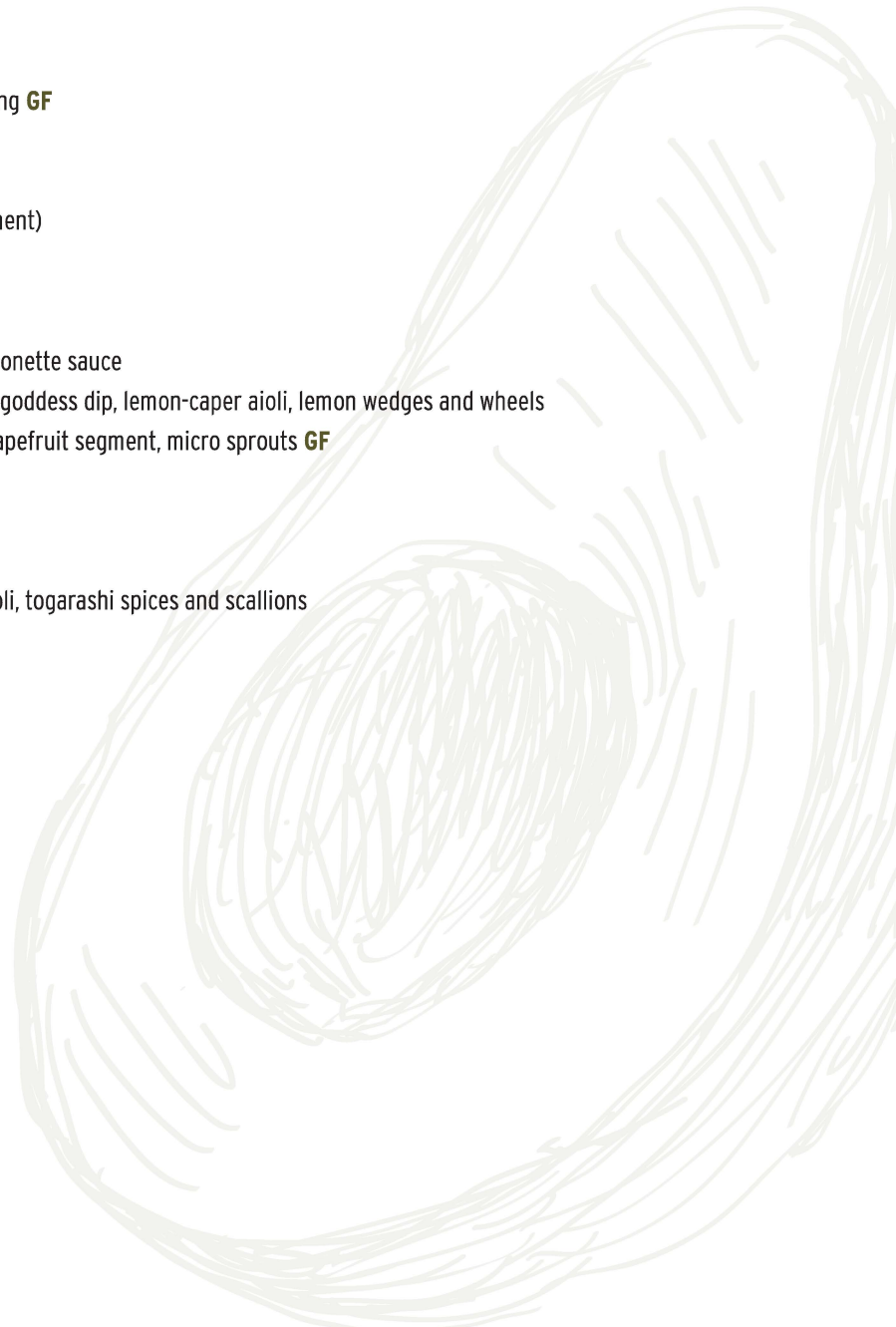
Smoked Salmon Phyllo Tartlets crème fraiche and lemon zest

Sautéed Shrimp with a pomegranate curry sauce

Seared Black Sesame-Crusted Ahi Tuna Bite sriracha soy aioli

Watermelon Radish and Crab Ceviche "Taco"

Zucchini-Wrapped Shrimp with pesto **GF**



VEGETARIAN \$3. each

Artichoke Nibbles with romesco sauce **V**

Avocado Toast on grilled country bread, sliced cherry tomatoes, balsamic drizzle and fresh basil

Baked Brie Crostini apple golden raisin compote **V**

Belgian Endive & Beet Tartare capers, mustard and shallots **VG GF**

Brie Tarte Flambée brie, caramelized onions, medjool dates and wild arugula **V**

Butternut Squash, Red Onion & Fontina Cheese Pizza crispy sage and balsamic glaze drizzle

Butternut Squash Rosti Cakes sour cream, crispy butternut squash confetti, thyme **V GF**

Carrot & Turmeric Tartare on beet chip, whipped chevre cheese, sunflower seeds and crispy carrot tops **V GF**

Cauliflower Panko Pakoras cilantro mint sauce

Chilled Soup Shooter fresh corn **V**, artichoke vissychoise **V**, tomato gazpacho **VG**

Crispy Brussels Sprouts with truffle salt and black truffle aioli

Crispy Fennel Portobello Fries & Avocado Fries black truffle aioli and sun-dried tomato aioli served in bamboo cones

Crispy Fried Olives with parmesan filling

Crispy Haricot Vert with spicy dijon sauce

Fresh Corn Fritters with chipotle sauce

Fresh Rice Paper Vegetarian Summer Rolls chioggia beets, corn kernels, sunflower sprouts, avocado, basil and carrot miso sauce **VG GF**

Gougere Cheese Puffs with micro grated parmesan cheese

Miniature Chili Relleno with chipotle crème

Miniature Grilled Gruyère Cheese Sandwich pear-fig compote, fig slice and fresh thyme **V**

Miniature Fresh Corn Pancakes humboldt fog and microgreens **V**

Miniature White Pizza white truffle oil, fontina cheese, goat cheese, olive tapenade and basil chiffonade

Miniature Sharp Cheddar Grilled Cheese with apple slices and chipotle sauce

Quinoa Tabouli Salad in a cucumber cup **VG**

Vegan Young Coconut Ceviche Tostada smashed avocado, diced persian cucumber, micro cilantro

Zucchini & Manouri Cheese Fritters lime cardamon crème fraîche



RECEPTION

BAR SNACKS

90 minutes service. 10 guests minimum.

SPICED MIXED NUTS \$8.

Assorted Rosemary Chipotle Candied Nuts

Toasted and Candied Nuts and Marcona Almonds

Wasabi Peanuts

CHEESE TOASTS & TWISTS \$3.

CHIPS \$3.

Sea Salt Kettle Potato Chips, Barbeque Kettle Potato Chips

Tortilla Chips with guacamole and fresh tomato salsa

Housemade Potato, Beet and Root Vegetable Chips with caramelized onion dip

Dill Pickle Potato Chips

MARINATED OLIVES \$4.

COCKTAIL STATIONS

90 minutes service. 20 guests minimum.

GARDEN MARKET (Cheese/Crudité)

An Assortment of Imported & Domestic Artisanal Cheese with red and green grapes, figs, quince paste, dried fruits, medjool dates, toasted and candied nuts and marcona almonds \$12.

An Assortment of Fresh Seasonal Vegetables such as asparagus spears, haricot vert, cherry tomatoes, belgian endive, persian cucumbers, sugar snap peas, red and white french radishes \$6.

Housemade Pita Chips and Dips yuzo aioli, green goddess, bright beet feta dip, red pepper, hummus \$10.

HARVEST TABLE (Cheese/Crudité/Charcuterie)

Assorted Charcuterie including prosciutto, soppressata, cured spanish chorizo, marinated artichoke hearts, marinated olives, roasted red and yellow beets, white anchovies, italian tuna, grilled eggplant and peppers, soft chevre with pesto, white bean salad and fresh herbs \$12.

An Assortment of Imported & Domestic Artisanal Cheese served with red and green grapes, figs, quince paste, dried fruits, medjool dates, toasted and candied nuts and marcona almonds, a variety of crackers, croustades and baguettes \$12.

An Assortment of Fresh Seasonal Vegetables such as asparagus spears, haricot vert, cherry tomatoes, belgian endive, persian cucumbers, sugar snap peas, red and white french radishes \$6.

Housemade Pita Chips & Dips yuzo aioli, green goddess, bright beet feta dip, red pepper, hummus \$10.

CHIPS & DIPS

Select one

Tortilla Chips with guacamole and fresh tomato salsa \$6.

Housemade Potato, Beet & Root Vegetable Chips with caramelized onion dip \$6.

Pita Chips & Hummus \$6.

RAW SEAFOOD BAR \$38.

Steamed Big Shrimp & Cracked Alaskan King Crab Legs

A Variety of Raw Oysters with Margarita Ice quilcene, blue diamond, kumamoto, fanny bay, sunset beach and barren point (based on availability)

Accouterments bloody mary cocktail sauce, horseradish cream, zinfandel mignonette, lemon caper sauce, tabasco sauce, lemon wedges and wheels

STATIONS

90 minutes service. 20 guests minimum.

LA STREET TACOS \$18. - \$22.

Choice of Three

Sliced Grilled Chicken | Grilled Sea Bass
Braised Chipotle Mole with Turkey | Short Ribs | Carne Asada
Fajita Grilled Veggies | Grilled Sliced Portobello Mushrooms

Warm & Soft Small Flour and Corn Tortillas

Toppings to Include monterrey jack and queso fresco, shredded cabbage, green onion, cilantro, diced tomatoes, sliced radish, jalapeño peppers, pico de gallo and papaya salsa, crema, salsa verde, chipotle salsa roja and guacamole

Ensalada de Colores yellow and green zucchini, red and yellow peppers, red and green cabbage, jicama, scallions and cilantro, cumin-lime vinaigrette

ASIAN FUSION TACO STATION \$25.

Street Tacos Served in Bamboo Boats Teriyaki Skirt Steak | Dry Rubbed Chicken | Citrus and Mexican Beer Braised Crispy Pork Belly

Toppings to Include iceberg lettuce wraps, shaved cabbage, julienned carrots, diced asian pears, chipotle sauce, sesame aioli pico de gallo, pineapple or mango salsa, cilantro sprigs, tomatillo salsa, grilled serrano peppers, grilled mushrooms, grilled diced zucchini, roasted tomatoes

Edamame Rice Salad edamame, fava beans, cucumber, avocado, scallions and wasabi vinaigrette **V GF**

Asian Crudité sugar snap peas, snow peas, jicama, edamame, red and yellow peppers, chinese long beans, asparagus spears, coriander dip and thai peanut sauce **V GF**

AVOCADO BAR \$22.

Chef attendant fee \$150.

Avocado Halves Sliced to Order

Toppings to Include diced tomato, persian cucumber, scallions, sliced radish, black olives, crumbled bacon, cotija, lime and lemon wedges, jicama and red cabbage slaw, crispy chickpeas, chopped egg, chili salt and pepper, tomatillo salsa, pineapple salsa, balsamic, extra virgin olive oil, housemade tortilla strips

Beer-Steamed Big Shrimp bloody mary cocktail sauce and guacamole

POKE BAR \$25.

Ahi Tuna Or Salmon, & Tofu to be served over white and brown sticky rice

A Variety of Toppings to Include avocado, edamame, green onion, cilantro, black and white sesame seeds, shaved nori, pineapple mango salsa, coconut flakes, citrus zest, pickled radish

Sauces to Include soy sauce, wasabi mayo, sriracha aioli and pickled ginger and wasabi

Seaweed Salad sesame oil, ginger, soy and sesame seeds

WESTSIDE STEAKHOUSE \$30.

Chef attendant fee \$150.

Choice of One Protein Herb Crusted Strip Loin | Black Pepper-Crusted Tenderloin of Beef (7. supplement)
Chipotle Rubbed Tri-Tip Roast | Australian Rack of Lamb (8. supplement) | Grilled Sides of Salmon

Choice of Two Sauces salsa verde, tomato horseradish, red wine demi glace, bearnaise, shallot agro dolce

Steakhouse Potatoes roasted yukon gold potato hash, fennel, shallots and smoked bacon

Creamed Spinach baby spinach with tarragon cream sauce

Chopped Salad bibb lettuce, radish, tomatoes, cucumber, fennel, chick peas, chives and citrus shallot vinaigrette

Parker House Rolls, Baguettes & Grissini with salted butter

SALAD STATION choice of three \$15.

Composed Salad fuyu persimmons, roasted red and yellow baby beets, cara-cara oranges, blood oranges, pink grapefruit, watercress and baby endive, pomegranate seeds and meyer lemon vinaigrette

Farro & Castelvetro Green Olive Salad toasted walnuts, dried cherries, raisins, shallots and shaved pecorino cheese, lemon honey vinaigrette

Farro Salad garbanzo beans, roasted leeks, dried cherries and celery leaves, butter lettuce leaves and lemon

Baby Kale, Fennel & Citrus Salad blood orange, grapefruit, kumquats, and navel oranges, pomegranate seeds and citrus vinaigrette

Haricot Vert & White Bean Salad dijon vinaigrette

Butter Lettuce pomegranate seeds, shaved comte, candied walnuts, champagne vinaigrette

Lola Rosa Red Lettuce red belgian endive leaves, blue cheese, pomegranate seeds candied nuts, pomegranate vinaigrette

Winter Chopped Salad radicchio, romaine, pink lady apples, dried cranberries and cherries, pomegranate seeds, blue cheese, parmesan cheese, candied pecans, dijon vinaigrette

PASTA STATION \$25.

Rigatoni italian sausage, escarole and cannellini beans

Penne with Short Rib Ragout fresh horseradish, scallions and italian parsley, fresh grated parmesan

Butternut Squash Ravioli brown butter sage sauce, butternut squash confetti, crispy sage and parmigiano-reggiano

Wild Mushroom Ravioli wild mushroom sauté, shaved parmesan, porcini cream sauce

Roasted Grape, Brie & Rosemary Flatbread

RISOTTO BAR \$22.

Traditional Parmesan Risotto

Accouterments wild mushroom sauté, pesto, fresh english peas, crispy prosciutto, fava beans, sliced cherry tomatoes, asparagus tips, asiago cheese and shaved parmesan cheese, toasted pine nuts, fresh herbs and white truffle oil

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BUDDHA BOWL BAR \$28.

Choice of three

Build Your Own Grain Bowl baby kale, mixed garden greens, organic wheat pilaf or quinoa with traditional hummus, spinach hummus with crispy herbs and baby kale, beet muhammara dip, feta mint yogurt dip

Falafel & Grilled Lemon Chicken Strips

Tabbouleh crispy chickpeas, sliced radish, persian cucumber, kalamata olives, pickled red onions, marinated baby beets, marinated and roasted red and yellow peppers

Spanakopita spinach and feta phyllo triangles (v)

Vegetarian Stuffed Grape Leaves (v, gf) sliced lemon and tomato concasse

Spicy Lentil Lavosh Pinwheel Sandwiches (v) artichoke spread, sun-dried tomato and baby arugula

Mediterranean Cous Cous harissa and grilled vegetables

Grilled Chicken & Artichoke Skewers with spedini sauce

Warm Middle Eastern Shrimp with fresh mint and aleppo pepper yogurt feta sauce

Roasted Pita Chips, Lavosh Crackers & Flat Breads

CHILI BAR \$18.

The Kitchen's **White Chicken Chili** OR **Traditional Beef & Bean Chili** cheddar cheese and pico de gallo

Accompaniments of crispy onions, crème fraîche, pesto, chopped herbs, buttered breadcrumbs

Blue Corn Muffins with honey butter

DESSERT STATIONS

COOKIE AND BARS \$12.

Chocolate Chip

Brown Butter Sea Salt

Snickerdoodle

P'Nutty Sandwich

Ginger Cream Cookies

Brownie Sandwich Cookie with peanut butter filling

Pecan Bar

Blondie Bar

Lemon Bar

Double Chocolate Brownie Bar

PIES AND COBBLERS \$12.

French Apple Pie

Pumpkin Pie

Fresh Peach Cobbler

Mixed Berry Cobbler

Key Lime Pie

Cherry Pie

Pecan Pie

Chocolate Silk Tart

BUFFET

90 minutes service. 20 guests minimum.

Option 1: Your choice of one salad, two mains, one side, one bread and two desserts. **\$44 - \$55**

Option 2: Your choice of two salad, two mains, two side, one bread and four desserts. **\$57 - \$70**

SALADS

Garden Greens with balsamic vinaigrette garland of roasted red, yellow & pink baby beets, chunky beet vinaigrette, blue cheese and toasted nuts

Artichoke Hearts & Ricotta Salad wild arugula, cherry tomatoes, torn mint, marcona almonds, castelvetro olives, honeyed preserved lemon dressing

California Farmer's Market Salad shaved asparagus, watermelon and breakfast radish, zucchini, red and yellow beets, persian cucumbers, sugar snap peas, baby kale, mizuna, crispy shallots, truffled pecorino and truffle vinaigrette **V**

Castelfranco & Miner's Lettuce roasted baby artichokes, marcona almonds, fava beans, castelvetro olives and shaved parmesan cheese, meyer lemon vinaigrette

Baby Kale, Fennel & Citrus Salad blood orange, grapefruit, kumquats, and navel oranges, pomegranate seeds and citrus vinaigrette

Baby Green Salad mixed baby greens, sliced fresh pears and dried cranberries, candied pecans and gorgonzola, balsamic vinaigrette

Endive & Little Gem Salad ripe pears, hazelnuts, st. agur, champagne vinaigrette

Harvest Chopped Salad Fresh peas, corn, heirloom radishes, tomatoes, avocado, marcona almonds, mint, red grapes, croutons, green onion, golden beets, baby kale, radicchio, cabbage, arugula, champagne honey mustard tarragon vinaigrette



MAINS

BEEF

Braised Boneless Beef Short Ribs cabernet wine sauce and crispy onions

Grilled Sliced Skirt Steak with avocado and tomato relish

Sliced Grilled Hanger Steak chimichurri sauce wild arugula, basil, chervil, parsley, tarragon and olive oil salad

Smoked Barbeque Brisket bbq sauce and crispy onions

12 Hour Pulled Pork with tequila lime marinade

Lollipop Lamb Chops pomegranate wine sauce, fresh mint relish

POULTRY

Grilled Jidori Chicken Breasts heirloom cherry tomato and tangerine salsa

Chicken Breasts with a Fontina Cheese & Wild Mushroom Filling porcini crème sauce, wild mushroom sauté

Tuscan-Roasted Chicken Breasts & Thighs marinated with lemon and herbs, grilled lemon halves

Buttermilk Fried Organic Jidori Chicken Breasts & Thighs fresh peach chutney

Classic Toulouse-Style Cassoulet duck confit, garlic sausage, pork shoulder, french flageolets

Yakitori Grilled Chicken Skewers with chili plum sauce and peanut sauce

SEAFOOD

Arctic Char roasted baby red and yellow baby beets, horseradish beurre blanc and crispy beets

Grilled Wild Salmon Fillets sorrel crème sauce and crispy leeks

California Sea Bass Fillets fennel, breadcrumb and parmesan crust, lemon beurre blanc

Cracked Alaskan King Crab Legs warm lemon miso butter and harissa sauce

Halibut Fillets with a fennel, breadcrumb and parmesan crust, lemon balsamic sauce

Pan-Seared Arctic Char walnut chermoula, preserved lemon beurre blanc

Pan-Seared Local Sea Bass with red onions, paprika, oregano and peas

VEGETARIAN

Butternut Squash Ravioli brown butter sage sauce, butternut squash confetti, crispy sage and parmigiano-reggiano

Carrot Osso Buco braised red onion, a variety of carrots, porcini and farmer's market wild mushrooms served with potato parsnip purée or mashed potatoes

Heirloom Bean Bourguignon celery root yukon potato mash, christmas lima beans, crimini mushrooms, burdock root, crispy parsnips, fresh herbs **VG GF**

Spinach & Teleme Crepes mornay sauce, wilted bloomsdale spinach

Wild Mushroom Parcel with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie **V**

Wild Mushroom Ravioli wild mushroom sauté, shaved parmesan, porcini cream sauce

Vegetarian Wellington lemon beurre blanc

SIDES

Roasted Fingerling Potatoes with crispy herbs and sea salt
Sautéed & Smashed Yukon Gold Potatoes with artichoke hearts
Creamy Garlic Mashed Potatoes with crispy onions
Broccolini with garlic, lemon and red chili flakes (vg)
Corn & Cacio e Pepe Pasta orecchiette, fresh corn, aged pecorino, fresh cracked pepper
Pappardelle Pasta with roasted cherry tomatoes, lemon, peas and fava beans with fresh mint ricotta and shaved parmesan cheese
Soft Polenta with parmesan cheese and light pesto
Fava Beans & Shell Peas with lemon, mint, black pepper and aged pecorino
Vegetable Sauté haricot vert, asparagus tips, baby squash and cherry tomatoes
Three Pea Mélange sugar snap peas, snow peas and english peas
Peeled Brussels Sprouts with aged balsamic and crushed pistachios
Roasted Green, Yellow & White Cauliflower almond herb sauce and chili flake
Haricot Verts and roasted mushrooms, sliced almonds, thyme, parsley, sherry
Sharp Cheddar Mac 'N Cheese buttered breadcrumbs
Seasonal Grilled Vegetable Platter with herb marinade
White Beans with broccoli rabe and lemon anchovy, parmesan, and pepper flakes
Wild Rice & Wild Mushroom Pilaf sautéed wild rice, onion, wild mushrooms, chives, white wine, olive oil

BREADS

Basket of Crispies cumin cheddar cheese coins, cheese toasts, twists
Seeded Flat Breads
Crusty French Baguettes with butter
Grilled Housemade Focaccia with extra virgin olive oil and sea salt
Parker House Rolls
Brioche Toasts, Herb Flatbreads & Crusty Baguettes with butter

PICK UP

California Almond Cakelets with mascarpone cream, candied orange peel and balsamic strawberries
Chocolate and Caramel Tartlet fleur de sel sprinkle
Chocolate Chip Cookie Cups with milk panna cotta
Coconut Macaroons with and without Chocolate
French Orange and Lemon Tartlets baked meringue
Housemade Ding Dongs
Key Lime Pie Tartlets
Mini Cheesecake Tartlets with raspberry jam and fresh raspberry topping
Lemon Iced Madeleines
Miniature Chocolate Brownie Tartlet
Miniature Warm Chocolate Bouchon Cakes with sugar topping
S'mores chocolate dipped marshmallows rolled in graham cracker crumbs, served on bamboo skewers
Blackberry Lemon Cream Tartlets with toasted coconut crust **V**, vanilla macerated blackberries and fresh mint, coconut whipped cream
Date Pistachio Praline Tartlets **V GF**
Mini Vegan Peanut Butter Chocolate Cheesecakes **V**

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PLATED

Course selections and counts must be provided at least 5 business days prior to the event.

FIRST COURSE

SALADS \$10. each

Artichoke Hearts & Ricotta Salad wild arugula, cherry tomatoes, torn mint, marcona almonds, castelvetrano olives, honeyed preserved lemon dressing

Arugula, Watercress & Belgian Endive Salad julienned jicama, citrus segments and avocado, meyer lemon vinaigrette

Butter Lettuce & Fresh Hearts of Palm Salad mango, strawberry, papaya, macadamia nuts, avocado, champagne vinaigrette

Bloomsdale Spinach Salad french feta, castelvetrano olives, niçoise olives, cherry tomatoes, eggplant croutons, honey garlic dressing **GF**

Castelfranco & Miner's Lettuce roasted baby artichokes, marcona almonds, fava beans, castelvetrano olives and shaved parmesan cheese, meyer lemon vinaigrette

Fennel & Citrus Salad blood orange, cara cara orange, kumquats, pink grapefruit, pomegranate seeds and citrus vinaigrette

Salad Trio (\$2. supplement)

Caprese Tower with heirloom tomato, mozzarella, fresh basil, aged balsamic and basil oil

Endive Stack belgian endive leaves with fresh pear relish, goat cheese, pomegranate seeds, hazelnuts

Green & White Asparagus Spears with lemon oil and lemon zest

Beet & Tangerine Salad whipped burrata, roasted baby beets, tangerines and cara cara oranges, baby arugula, herbed breadcrumbs and citrus vinaigrette **V**

Fennel, Melon & Jicama carpaccio humbolt fog with tarragon, grapeseed vinaigrette and prosciutto crisp

Strawberries, Pickled Persian Cucumber & Red Pearl Onions parmesan, micro basil, fruity olive oil, aged balsamic, borage flowers **V**

Little Gem & Arugula Salad burrata cheese, peas shoots, sautéed wild mushrooms, julienned sugar snap peas, meyer lemon vinaigrette **VG GF**

Pickled Vegetable Salad red and golden beets, turnips, radishes, celery, fennel, little gem lettuce, quail eggs, pecorino, white balsamic vinaigrette **V GF**

Composed Winter Salad fuyu persimmons, roasted red and yellow baby beets, cara-cara oranges, blood oranges, pink grapefruit

Watercress & Baby Endive pomegranate seeds and meyer lemon vinaigrette

PASTA/RISOTTO \$22. each

Mushroom Ravioli wild mushroom sauté, shaved parmigiano reggiano, porcini cream sauce

Pennette Pasta spring squashes, tarragon penod cream, pecorino, squash blossoms and breadcrumbs

Lemon, Peas & Fava Beans with fresh mint bellwether farm ricotta cheese and shaved parmesan cheese

Tomato Pappardelle with roasted cherry tomatoes

Rigatoni italian sausage, escarole and cannellini beans

Penne with Short Rib Ragout fresh horseradish, scallions and italian parsley, fresh grated parmesan

Wild Mushroom Risotto with mushroom sauté

ENTRÉES

MEAT

Grilled Hanger Steak herb butter compound, roasted new potatoes with crispy herbs, haricot vert and cherry tomatoes on the vine **\$30.**

Red Wine Braised Boneless Beef Short Ribs pomegranate gremolata and crispy onions, marble potatoes, roasted heirloom carrots and kabocha squash **\$30.**

Sliced Beef Tenderloin artichoke purée and smoked crème fraîche, tomato relish, artichoke plank and seared baby artichokes, roasted fingerling potatoes **\$32.**

Hanger Steak Dijonaise pearl onions and crispy parsnips, roasted fingerling potatoes with crispy herbs **\$30.**

Grilled Lamb Chops Scottadita yogurt, cumin, mint, preserved lemon and fresh mint relish, saffron rice timbale with sautéed shallots, sauté of yellow and green beans, peas, cherry tomatoes on the vine **\$36.**

Lamb Osso Bucco barolo wine sauce, crispy leeks, roasted butternut squash and chickpeas, cumin, pomegranate seeds and red peppers, haricot verts bundle **\$36.**

POULTRY

Tuscan-Roasted Jidori Chicken Breast marinated with lemon and herbs, grilled lemon half, cauliflower potato purée with roasted cauliflower, roasted cherry tomatoes **\$24.**

Coq Au Vin California chicken breasts and thighs braised in white wine, castelvetrano olives, capers, roasted fingerling potatoes with crispy herbs **\$24.**

SEAFOOD

Barramundi lemon beurre blanc, lemon and pearl onion misto frito, saffron rice with caramelized shallots, haricot vert, asparagus tips, and baby squash sauté, roasted cherry tomatoes **\$32.**

Olive Oil-Poached Halibut late summer ratatouille, peppers, pickled zucchini and squash rounds, tomato and smoked paprika nage **\$30.**

Sea Bass En Papillote lemon and kalamata olive butter, tomato, fennel and basil confit, marble potatoes and fresh thyme, asparagus spears, served in a parchment paper wrap **\$32.**

Pan-Seared Arctic Char walnut chermoula, preserved lemon beurre blanc, saffron rice with marcona almonds and shallots, roasted baby heirloom carrots with spiced yogurt, haricot vert, crispy carrots, rumex leaf **\$28.**

California Halibut Wrapped in Squash & Rainbow Carrot Ribbons whipped cauliflower purée and lemon beurre blanc, basmati rice, crispy rice cracker garnish, shaved marinated colorful cauliflower, fava beans and peas **\$30.**

Wild Striped Bass tangerine, cara cara orange, blood orange, scallion confit, citrus beurre blanc, black rice with green garlic, spring peas and chive tie **\$32.**

Zucchini-Wrapped Halibut Fillet red pepper chutney, roasted fingerling potatoes with crispy herbs, haricot verts bundle **\$32.**

VEGETARIAN

Wild Mushroom Parcel with pernod farro, sautéed shallots, tarragon and chervil, haricot vert bundle with chive tie **VG \$24.**

Spinach & Teleme Crepes mornay sauce, wilted bloomsdale spinach **\$24.**

Organic Quinoa-Hummus Cake moroccan tomato coulis, tzatziki, chermoula-roasted eggplant **VG GF \$24.**

Heirloom Bean Bourguignon celery root yukon potato mash, christmas lima beans, crimini mushrooms, burdock root, crispy parsnips, fresh herbs **V GF \$24.**

Chermoula Japanese Eggplant bulgur with golden raisins, green olives, almonds, cilantro, mint and yogurt **\$24.**

Fragrant Eggplant Curry & Ginger-Crusted Tofu cardamom-infused brown basmati rice, tangy apricot chutney and cucumber lime riata, sprouted wild rice and spring vegetable bowl, chickpeas, fava beans, english peas, heirloom carrot coins, mustard vinaigrette **V GF \$24.**

Stuffed Portobello Mushrooms grilled eggplant, zucchini, peppers, breadcrumbs and asiago summer vegetable ragout, marble potatoes, artichokes, fennel, fresh peas, fava beans, romaine, thyme, fennel frond garnish **\$24.**

Vegetarian Wellington lemon beurre blanc **\$24.**

V = vegetarian VG = vegan GF = made without gluten

Price per person unless otherwise noted.

All food and beverages, event labor are subject to a taxable 22% administrative fee and applicable sales tax, currently 9.5%.

Prices subject to change without prior notice.

DESSERTS

PLATED \$10. each

Apple Tarte tatin caramel sauce and whipped cream

Chocolate Bombes ganache-glazed chocolate cakes, chocolate mousse filling or creamy coconut pecan filling, hot fudge sauce

Coconut Cake with lemon curd filling and fresh raspberries

Individual Chocolate Tart cacao sauce, candied hazelnuts, brittle, praline ice cream and dust

Lemon Soufflé Pudding Cake with berries

Pear and Pecan Upside-Down Cake whipped cream and bourbon caramel sauce

Vanilla Bean Panna Cotta blood orange sorbet and candied orange zest or kumquats

Warm Chocolate Bread Pudding with hot fudge sauce and white and dark chocolate shavings

Warm Chocolate Soufflé With crème anglaise and fresh berries

