

DINNER 2020 PARTY MENUS

All prices will have 10% tax and 20% gratuity added / Menus are subject to seasonal changes

All food is served family style (everyone shares in all the courses)

**OPTION #1/$30 per person**

*Appetizers*

Path Valley Farm Roasted Golden beets

blood orange | watermelon radish |

LWTF shoots | tarragon vinaigrette | crispy chickpeas GF VG

DCH Smoked turkey & cheddar Fritters

sage | scallions | sweet & spicy cranberry jamGF

*Entrees*

Pan Roasted miatake mushrooms

pickled chilis | micro cilantro | cashew “cream” GF VG

SMOKED CHICKEN BREAST

crabapple chutney GF

*Sides*

red quinoa pilaf

roasted delicata squash & turnips GF VG

fingerling sweet potato adobo

sweet soy glaze | basil GF VG

*Add dessert $8 per person*

s’mores Pot du crème

dark chocolate custard | toasted vanilla marshmallows |

graham cracker cookies V

CRANBERRY "CHEESE" CAKE

toasted walnut, date & cocoa ‘crust’ |

frozen cashew, cranberry & agave ‘mousse’ | sweet & spiced pecans GF VG

GF = gluten Free/ V = Vegetarian/ VG = Vegan/ DF = Dairy Free



DINNER 2020 PARTY MENUS

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**OPTION #2/$40 per person**

***Appetizers***

Path Valley Farm Roasted Golden beets

blood orange | watermelon radish |

LWTF shoots | tarragon vinaigrette | crispy chickpeas GF VG

DCH Smoked turkey & cheddar Fritters

sage | scallions | sweet & spicy cranberry jamGF

black eye pea falafel

whipped tahina | pickled chilies | raw shaved vegetables GF VG

***Entrees***

Pan Roasted miatake mushrooms

pickled chilis | micro cilantro | cashew “cream” GF VG

SMOKED CHICKEN BREAST

crabapple chutney GF

WHOLE WHEAT MAFALDE PASTA

slow braised pork shoulder sugo | celery root |

chili | leeks | orange zest | fennel pollen

***Sides***

red quinoa pilaf

roasted delicata squash & turnips GF VG

fingerling sweet potato adobo

sweet soy glaze | basil GF VG

*Add dessert $8 per person*

s’mores Pot du crème

dark chocolate custard | toasted vanilla marshmallows |

graham cracker cookies V

CRANBERRY "CHEESE" CAKE

toasted walnut, date & cocoa ‘crust’ |

frozen cashew, cranberry & agave ‘mousse’ | sweet & spiced pecans GF VG

GF = gluten Free/ V = Vegetarian/ VG = Vegan/ DF = Dairy Free



SEASONAL Event DINNER Menus

All prices will have 10% tax and 20% gratuity added / Menus are subject to seasonal changes

All food is served family style (everyone shares in all the courses)

**OPTION #3/$50 per person**

***Appetizers***

Path Valley Farm Roasted Golden beets

blood orange | watermelon radish |

LWTF shoots | tarragon vinaigrette | crispy chickpeas GF VG

CRISPY spice dusted BEEF SHORT RIBS

red onion & fresh herb marinated avocado | grapefruit chermoula GF

artisan cheese PLATE

smoked nuts | quince paste | DCH bread & butter pickles | multi-grain toast V

***Entrees***

GRILLED ALBACORE TUNA

black garlic aioli GF

Grilled Green Hill farms pork Rib chop

crabapple chutney GF

BAKED BUCKWHEAT FUSILLI PASTA

roasted kabocha squash | broccoli | grilled radicchio |

three cheese sauce | crispy walnuts V

***Sides***

crispy chive & parmesan potato croquettes

horseradish crème fraiche GF V

WINTER VEGETABLES

brussel sprouts | chanterelle mushrooms GF VG

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

aPPLE CIDER “CHURROS” | 5 spice sugar dusting | miso caramel V

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SEASONAL Event DINNER Menus

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**OPTION #4/$60 per person**

***Appetizers***

Path Valley Farm Roasted Golden beets

blood orange | watermelon radish |

LWTF shoots | tarragon vinaigrette | crispy chickpeas GF VG

black eye pea falafel

whipped tahina | pickled chilies | raw shaved vegetables GF VG

CRISPY spice dusted BEEF SHORT RIBS

red onion & fresh herb marinated avocado | grapefruit chermoula GF

***Entrees***

GRILLED ALBACORE TUNA

black garlic aioli GF

Grilled Green Hill farms pork Rib chop

crabapple chutney GF

grilled roseda farms café steak

DCH steak sauce GF

***Sides***

WINTER VEGETABLES

brussel sprouts | chanterelle mushrooms GF VG

red quinoa pilaf

roasted delicata squash & turnips GF VG

crispy chive & asiago potato croquettes

horseradish crème fraiche GF V

***Add dessert $8 per person***

s’mores Pot du crème | dark chocolate custard |

toasted vanilla marshmallows | graham cracker cookiesV

aPPLE CIDER “CHURROS” | 5 spice sugar dusting | miso caramel V

GF = gluten Free/ V = Vegetarian/ VG = Vegan/ DF = Dairy Free