

beverages

soda | 3

COKE, DIET COKE, SPRITE, ETC.

iced tea | 3

coffee | 4

REGULAR OR DECAF

lot 35 tea press | 6

GODDESS OOLONG, CREAMY EARL GREY, WATERFRONT, EGYPTIAN CHAMOMILE, OREGON MINT, IMPERIAL BREAKFAST, DECAF BREAKFAST, ONTARIO ICE WINE, SOMETHING SWEET, REVITALIZE, SENCHA GREEN

espresso | 5

REGULAR OR DECAF

barista bar | 8

DOUBLE ESPRESSO, CAPPUCINO, OR LATTE

\$55 per person

Choice of two selections per course from appetizer, signature selections, and desserts

\$65 per person

Choice of three selections from appetizer, two from premium selections, and two from desserts

7% tax, 18% gratuity, and 5% administration fee not included

Selections and menu prices vary depending on market conditions



{ APPETIZERS }

salad of young lettuces and herbs

ROQUETTE, ROASTED ALMONDS, HONEY CRISP APPLE, BANYULS

classic caesar

LITTLE GEMS, HOUSE CROUTONS, PARMESAN

papa al pomodoro

SAN MARZANO TOMATOES, PARMESAN BRODO, BASIL, CIABATTA

jerusalem artichoke soup

SALT BAKED JERUSALEM ARTICHOKE, WILD MUSHROOM, ARBEQUINA OLIVE OIL

pork belly

UMAMI GLAZE, HOUSE PICKLES, CILANTRO, TOGARASHI PEANUTS

{ SIGNATURE SELECTIONS }

bucatini pomodoro

SAN MARZANO TOMATOES, BASIL, RED CHILI

cacio e pepe

LINGUINE, PARMESAN BROTH, FRESH PECORINO, BLACK PEPPERCORN

roisserie roasted pork loin

ROOT VEGETABLE MILLEFEUILLE, APPLE JUS

half rotisserie chicken

BRAISED KALE, CELERIAC, CASTELVETRANO OLIVES, CHICKEN JUS

laurel hills trout

ROASTED CAULIFLOWER GRITS, RAPINI, CAPERS, BROWN BUTTER

{ PREMIUM SELECTIONS }

10 oz braised short rib

WHITE CHEDDAR POLENTA, TOMATO CONSERVA, CHIMICHURRI

braised lamb shank

WHITE BEAN CASSOULET, DUCK CONFIT, HORSERADISH, CAPER SALSA VERDE

big glory bay salmon

ARROW LEAF SPINACH, SAUCE NANTUA, FENNEL CONFIT

filet of beef

POTATO PAVE, TURNIP, ADD BEARNAISE \$8 PER PERSON

{ DESSERTS }

flourless chocolate cake

CHANTILLY CREAM, MACERATED BERRIES

ny style cheesecake

CHOICE OF STRAWBERRY OR CARAMEL

seasonal fruit and berry cobbler

BROWN BUTTER CINNAMON STREUSEL, CRÈME FRAICHE

tiramisu

LADYFINGER, ESPRESSO, MASCARPONE, COCOA NIBS

Private Dining Dinner

Fairmont Pittsburgh | Floor 2
510 Market St., Pittsburgh, PA 15222
Reservations: (412) 773-8848

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

@fl2PGH   

{ INDIVIDUAL HORS D'OEUVRES PLATES }

choice of two, \$8 per piece

beef tartar

LAVOSH, PICKLE, PARMESAN

hummus

CUCUMBER, FURIKAKE, TOGARASHI

ceviche

SPANISH OCTOPUS, SHRIMP, GARLIC MOJO, TORTILLA

panisse

TOMATO CONSERVA, CASTLEVETRANO

caponata

CHARRED EGGPLANT, GOLDEN RAISIN, MINT, BASIL

mushroom tart

SMOKED TROUT ROE, CHIVE, MORNAY

ahi tuna

SAMBAL, PINE NUTS, PAIN DE MIE

cheese and charcuterie display

SELECTION OF LOCAL CHEESES AND CURED MEATS
WITH HONEY COMB, PICKLED VEGETABLES, LAVOSH AND GRILLED BREAD
\$8 PER PERSON