



## MENU

Selections will be presented to your guests in a custom menu.  
For groups of 20 or more, actual counts on the Main Course must be given 5 days before the event.

**ROSEMARY BREAD** | add \$4.95 /serves 2-3  
la brea bakery rosemary bread, extra-virgin olive oil, niçoise olives, tomato + roasted garlic

### STARTER

**MIXED GREEN SALAD**  
salad greens, marinated tomatoes + red wine vinaigrette

### MAINS

All main courses served medium w/ roasted fingerling potatoes + sautéed broccolini  
Please circle 1-3 options:

**B.C. KING SALMON**  
w/ pistachio butter

**'TERES MAJOR' STEAK**  
8 oz w/ red wine sauce

**CAULIFLOWER ROAST**  
roasted cauliflower, 'melted' tomato,  
olive tapenade, whipped truffled goat cheese  
+ lemon-garlic breadcrumbs

### DESSERT

**HOT BUTTERED RUM CRÈME BRÛLÉE**  
w/ house-made gingersnap cookie <gf>

**\$55 | guest**

(not including beverages, sales tax, valet or service charge)  
Menu items are subject to seasonal changes and availability.