

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 \$2 /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 broccoli
Please circle 1-3 options:

KING SALMON
w/ lemon butter

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

ONE HALF ROASTED CHICKEN
w/ red wine sauce

CAULIFLOWER STEAK
roasted cauliflower steak, melted tomato,
olive tapenade, whipped truffled goat cheese
+ lemon breadcrumbs

DESSERT

BROWN SUGAR BOURBON CRÈME BRÛLÉE
w/ salted browned-butter shortbread <gf>

\$50 | guest

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