

## 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

Please select one option

**CARDAMOM CRÈME BRÛLÉE**  
w/ nutmeg shortbread <gf>

**SEASONAL GELATO OR SORBET**  
w/ nutmeg shortbread

**\$50 | guest**

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