



LARGE PARTY DINING

We are looking forward to welcoming you!

The passed canapés listed below may be added to your guest's experience on a time period basis. The four course menu mirrors what Chef Daniel Humm and our culinary team is offering in our dining room this season. Although we are able to accommodate most allergies and aversions, serious dietary restrictions may impact menu item availability.

PASSED CANAPÉS

choose four from the selection below

CFC

Charleston Fried Chicken with Chili Lime Yogurt

RADISH

with Butter and Fleur de Sel

CARROT

Tartare with Mustard, Sunflower Seeds, and Apple

SMOKED STURGEON

Crème Fraîche, Pickled Cucumber, Rye Crisp

CRA B

Tartlet with Yuzu and Shiso

SAKE PICKLES

with Sesame and Shiso

PRICING

30 Minutes — \$35 per guest

45 Minutes — \$40 per guest

FOUR COURSE MENU

This is a Host Selected Menu. Please select one option per course to create a set menu for your guests. You may choose up to one additional option per course to offer to your guests for a supplemental fee. We will take orders based on your custom menu the night of the event.

RADISH CARPACCIO
with Apple, Daikon, and Rutabaga

LOCAL CRUDO*
with Beets and Nasturtium

COLD BUCKWHEAT SOBA
with Cucumber and Shiso

EGGPLANT
with Coriander, Roasted Garlic, and Hazelnut

RICOTTA GNUDI
with Squash and Chestnut

BUTTER-POACHED LOBSTER
with Blue Oyster Mushroom and Bay Leaf

WRECKFISH
with Broccoli and Fumet Blanc

CELERY ROOT SCHNITZEL
with Pickled Fennel and Black Truffle

ROASTED CHICKEN
with Lemon Butter and Brioche

MILK AND HONEY

BAKED ALASKA
with Citrus and Vanilla Ice Cream

CHOCOLATE TART
with Coconut Ice Cream

FOUR COURSE MENU — \$135 per guest
Option within 1st, 2nd, or 4th course — \$25 per guest per choice
Option within 3rd course — \$35 per guest per choice