Private Events Menu

Fisherman's Catch*

featuring an array of local seafood with traditional accompaniment
changes daily; examples include: local oysters, crudo & lobster salad
$45 per person

Local Cheese and Charcuterie

traditional accompaniment
$35 per person

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Passed Appetizers
Choice of 3- $35/person
Choice of 5- $55/person

Arancini
Romesco, Lemon Garlic Aioli

Pommes Paillasson
Caviar, Truffle, Creme Fraiche

Beef Tartare Nests
Tartare , Potato Nest, Cranberry Compote, Dijon Aioli

Gougeres
Harbison Cheese

Apple Tartine
Rosemary Sable, Comte Cream

East Coast Oysters

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Supplements Add $34/person

A5 Wagyu
Shokupan, jus
Ossetra Caviar
brioche, Creme Fraiche, Chive

$165 PER PERSON

Little Gem Salad
Pistachio, Parmesan, Dijon
OR
Vichyssoise
Leek, Potato, Vadouvan Oil

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Tagliatelle Bolognese
Parmesan
OR
Caramelle di Patate
Chestnut, Ricotta, Beech Mushroom

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Sea Bass
Rainbow Chard, Carrot Puree, Saffron Veloute, Guanciale
OR
Beef Bourguignon
Sour Cherry Glaze, Polenta, Broccolini
OR
Quail*
Farrow, Parsnip, Brussels Sprouts
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BARLEY CREME CARAMEL
Yuzu, Curacao
OR
CHOCOLATE PROFITEROLE
Alpaco Chocolate Cremeaux, Cranberry Ginger, Cocoa Nib

*Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.