

## **Craft Menu**

### **First Courses**

#### **fish & shellfish**

##### *Raw*

Hamachi  
Bigeye Tuna  
Chef's Selection

##### *Cured/Marinated*

Octopus  
Chef's Selection

#### **charcuterie**

Chef's Selection

#### **meat & fish**

##### *Roasted*

Diver Scallops  
Quail  
Sweetbreads  
Foie Gras (supp. 10)  
Crispy Bacon

#### **salad**

Mixed Lettuces  
Wild Arugula &  
Lemon  
Frisée & Pancetta  
Beets & Tarragon  
Summer Beans and  
Brebis Blanche

### **Main Courses**

#### **fish & shellfish**

##### *Roasted*

Wild King Salmon  
Diver Scallops  
Chatham Cod  
Daurade  
Dayboat Halibut  
Maine Lobster  
(supp. 10.)

##### *Braised*

Monkfish

#### **meat**

##### *Roasted*

Quail  
Guinea Hen  
Organic Chicken  
Heritage Rack of Pork  
Beef Sirloin  
Painted Hills Farm Flatiron  
Steak  
Lamb Loin  
Côte de Bouef  
(supp. 15.)

##### *Braised*

Beef Short Ribs  
Braised Veal  
Fresh Bacon

#### **Side Dishes**

##### **vegetables**

##### *Roasted*

Market Onions  
Tokyo Turnips  
Baby Carrots  
Zucchini  
Cauliflower  
Fairytale Eggplant

##### *Sautéed*

Swiss Chard  
Bok Choy  
Market Beans

##### *Braised*

Corn  
Wild Spinach  
Romano Beans

#### **mushrooms**

Trompette Royale  
Hen of the Woods  
Baby Shiitake  
Bluefoot  
Oyster  
Chanterelles  
Assortment

#### **potatoes**

Purée  
Gratin  
Market Fingerlings

#### **pasta & grains**

Seasonal Vegetable Risotto  
Ricotta Cavatelli  
Zucchini Agnolotti  
Soft Polenta

Please note that our menu is market-driven and seasonal, so event menus are selected no more than two weeks before your event.

**Craft Dessert Menu**

Chocolate Custard Tart

Peach-Berry Crisp

Almond Plum Pound Cake

Brioche Pain Perdu

Doughnuts

Chocolate Souffle (\$5 pp supplement)

*Desserts are served with a chef's selection of accompaniments*