

PRIVATE & GROUP DINING MENUS

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PRIX FIXE OFFERINGS

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THE CLASSIC $65 per person

Includes Fresh Baked Bread & Butter for the Table

FIRST

guest choice of

Greek Salad
Tomatoes, Cucumber, Olives, Shallots

Ancient Grains Salad
Quinoa, Chickpeas, Avocado Labneh

MAIN

guest choice of

Herb Roasted Chicken
Leeks, Baby Spinach, Asparagus, Natural Jus

Ricotta Gnocchi
Sage Brown Butter, Peas, Parmesan, Lemon

Short Ribs à la Carbonara
Parmesan Cream, Melted Leeks, Herb Crumble, Lemon

DESSERT

S'mores Crème Caramel
Seasonal Berries, Cookie Crumble

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THE RESERVE $110 per person

Includes Fresh Baked Bread & Butter for the Table

FIRST

guest choice of

Burrata
Eggplant Purée, Slow-Cooked Tomato Jam, Za'atar, Parmesan, Truffle

Shrimp Provençale
Cherry Tomatoes, Cilantro, Sriracha Aioli

MAIN

guest choice of

Pistachio-Crusted Chilean Sea Bass
Red Pepper-Tomato Sauce, Baby Potatoes, Peas, Caviar

12 oz Grilled Angus Striploin
Baby Carrots, Herb Salad, Shaved Truffle, Tarragon Demi

Herb Roasted Organic Chicken
Leeks, Baby Spinach, Asparagus, Jus

DESSERT

House Made Tres Leches
Mango, Pistacho Crumble, Sorbet

Tiramisu
Espresso-Soaked Ladyfingers, Mascarpone, Cocoa, Dark Chocolate



· FAMILY-STYLE OFFERINGS ·

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THE SOCIAL TABLE $65 per person

Includes Fresh Baked Bread & Butter for the Table

FIRST

Greek Salad
Tomatoes, Cucumbers, Olives, Shallots

Levantine Mezze Board
Hummus, Syrian Eggplant Dip, Beet Labneh, Naan

Honey-Garlic Brussels Sprouts
Soy Glaze, Chili Flakes, Crispy Onions

MAIN

Served with Chef's Seasonal Vegetables

Herb-Roasted Chicken
Leeks, Baby Spinach, Asparagus, Natural Jus

Ricotta Gnocchi
Sage Brown Butter, Peas, Parmesan, Lemon

DESSERT

Tiramisu
Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa, Dark Chocolate

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THE GRAND TABLE $85 PER PERSON

Includes Fresh Baked Bread & Butter for the Table

FIRST

Burrata
Eggplant Purée, Slow-Cooked Tomato Jam, Za'atar, Parmesan, Truffle

Ancient Grains Salad
Quinoa, Chickpeas, Avocado, Labneh

Shrimp Provençale
Cherry Tomatoes, Cilantro, Sriracha Aioli

MAIN

Served with Chef's Seasonal Vegetables

Short Ribs à la Carbonara
Parmesan Cream, Melted Leeks, Herb Crumble, Lemon

Herb Roasted Chicken
Leeks, Baby Spinach, Asparagus, Natural Jus

DESSERT

Host Select One for the Table

Tiramisu
Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa, Dark Chocolate

S'mores Crème Caramel
Seasonal Berries, Cookie Crumble



· FAMILY-STYLE OFFERINGS ·

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THE SIGNATURE TABLE $110 PER PERSON

Includes Fresh Baked Bread & Butter for the Table

FIRST

Burrata
Eggplant Purée, Slow-Cooked Tomato Jam, Za'atar, Parmesan

Golden Halloumi
Endive, Cherry Tomatoes, Mint, Honey Yuzu Dressing

Shrimp Provençale
Cherry Tomatoes, Cilantro, Sriracha Aioli

Levantine Mezze Board
Hummus, Syrian Eggplant Dip, Beet Labneh, Naan

MAIN

Served with Chef's Seasonal Vegetables

Pistachio-Crusted Chilean Sea Bass
Red Pepper-Tomato Sauce, Baby Potatoes, Peas

Grilled 12 oz Angus Striploin
Baby Carrots, Herb Salad, Truffle Butter, Tarragon Demi

Ricotta Gnocchi
Sage Brown Butter, Peas, Parmesan, Lemon

DESSERT

Host Select One for the Table

Tiramisu
Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa, Dark Chocolate

S'mores Crème Caramel
Seasonal Berries, Cookie Crumble

Fruit Plate
Seasonal Assortment