



Family Style Menu: Private Dining Room

Please Choose Option Level & Menu For The Entire Group to Enjoy.
Items Will Be Served On Large Platters To Be Passed Around The Table.
Includes tea, juice, or soft drink

LEVEL I | 50

1 Starters
1 Salad
2 Entrées

LEVEL II | 58

2 Starters
1 Salad
2 Entrées

LEVEL III | 68

2 Starters
1 Salad
2 Entrées
1 Dessert

STARTERS

BURRATA

eggplant caponata, arugula, balsamic reduction,
country toast, olive oil (V)

CALIFORNIA CHEESE BOARD

california cheese, fig jam, apricot,
country bread, crackers (V)

CHARCUTERIE BOARD

local cured meats, grain mustard, olives,
cornichons, baguette

SALADS

served with house-made rolls

HOUSE SALAD

shoestring carrot, cucumber, cherry tomato,
feta, champagne vinaigrette (V/GF)

CAESAR

romaine, parmesan, crouton,
grilled artichoke, anchovy parmesan dressing

ENTRÉES

*served with mashed potatoes and
seasonal vegetables*

CHICKEN PICCATA

lemon, capers, green olives

STRIP LOIN

cabernet demi-glace (GF)

KING SALMON

soy glazed shiitake mushrooms,
yuzu ginger butter

MUSHROOM RAGU

orecchiette, parmesan (V)
*can be made vegan

DESSERTS

CHEESECAKE WITH BLUEBERRY COMPOTE

ALMOND BUNDT CAKE WITH ALMOND BRITTLE AND TOFFEE SAUCE

Prices do not reflect a 22% service fee and current sales tax.
V vegetarian | VN vegan | GF gluten free



Kids Family Style Menu: Private Dining Room

Minimum of 5 kids
Items Will Be Served On Large Platters To Be Passed Around The Table
Includes tea, juice, or soft drink

3-12 YEARS OLD | 22

2 Entrées
2 Accompaniments

ENTRÉES

HOT DOGS
CHICKEN NUGGETS
CHEESE BURGERS
GRILLED CHEESE (V)
CHEESE PIZZA (V)
NOODLES AND BUTTER (V)

ACCOMPANIMENTS

SLICED FRUIT (VN/GF)
SAUTEED VEGGIES (VN/GF)
FRENCH FRIES (V)