



SAMPLE GALA MENU

TRAY-PASSED HORS D'OEUVRES

TUNA TOSTADA

avocado, salsa matcha GF, DF

CRISPY MUSHROOM

curry, black garlic A.1. V

BEETS WITH MISO YOGURT

crispy rice V, GF

CHICKEN LIVER MOUSSE

curry onion jam, chive, sourdough

SEAFOOD TOWER DISPLAY

prosecco mignonette, maple-mustard cocktail sauce, calabrian chili mignonette GF, DF

FRESH OYSTERS

NORTHERN AUSTRALIAN LOBSTER TAIL

SHRIMP COCKTAIL

RED KING CRAB

THREE-COURSE SEATED DINNER

First Course

CAVIAR & CAULIFLOWER PANNA COTTA

potato, lemon, black pepper GF

VEGETARIAN ALTERNATIVE SALAD

arugula, parmesan, marcona almonds, lemon-honey-garlic vinaigrette V, GF

Entrée

BEEF TENDERLOIN & LOBSTER

potato purée, leek, trumpet mushroom, béarnaise vinaigrette GF

VEGETARIAN ALTERNATIVE HONEYNUT SQUASH

cranberry, barberry, pomegranate, vegan ricotta, walnut, wild rice PB

Dessert

CHOCOLATE GANACHE TORTE

whipped crème fraîche, olive oil jam, gold leaf garnish PB

V = vegetarian PB = plant-based (vegan) GF = made without gluten DF = made without dairy



LATE-NIGHT BITES

MARGHERITA PIZZA

fresh mozzarella, heirloom tomato, parmigiano-reggiano, basil V

CHICKEN & WAFFLE

fried jidori chicken, buttermilk waffle, maple honey, chili, chive

SLIDER

american wagyu patty, cheddar, grilled onion, special sauce, house pickle, potato bun

CAULIFLOWER TACO

fried cauliflower, al pastor spice, lime, chipotle aioli, pineapple, corn tortilla
PB, DF, GF

ESPRESSO MARTINI BAR

V = vegetarian PB = plant-based (vegan) GF = made without gluten DF = made without dairy