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June 2017

## **Sample Dinner Event Menu:**

**Pricing begins at \$85 per guest**

### **First Course**

**(Please select two options for your guests to choose from)**

Selection of Artisanal Charcuterie with Accoutrements

Ahi Tuna Tartare, crispy nori tempura, hass avocado, wasabi soy emulsion

Pork & Veal Meatballs, garlic pomme puree, crispy shallots, sauce au poivre

Salad of Baby Kale, strawberries, pecorino, citrus-shallot vinaigrette, pistachios

Roasted Beets & Apple Salad, avocado & beet puree, mustard lettuces, goats cheese, almonds

Potato Gnocchi, asparagus, parmigiano, mushrooms, spring onions

### **Second Course**

**(Please select two options for your guests to choose from)**

Roasted Lamb Loin, dill potatoes, lamb linguicia, meyer lemon

Roasted Organic Chicken Breast, farro, lemon, feta, spinach, cucumber sauce

Ora King Salmon, pickled mustard greens, sticky rice cake, shitake mushrooms, shoyu sauce

Banana Leaf Wrapped Halibut, coconut green curry, papaya salad, lime & grapefruit

Stone Bass, spring peas, pea tendrils, ramps, mushrooms, truffle picadillo

**(+\$10pp)** Wagyu Hanger Steak, onion soubise, bacon, swiss chard, cippolini onions

### **Third Course**

**(Please select two options for your guests to choose from)**

Warm Chocolate Hazelnut Cake, gianduja gelato, espresso sauce

Sticky Toffee Pudding Cake, vanilla ice cream, almonds, toffee

Trio of Sorbets

**(+\$8pp)** Selection of Artisanal Cheese with Accoutrements

A gratuity of 20% will be added to parties of 10 or more, Standard DC Sales Tax of 10% applies

Any substitutions may affect price

## **Sample Lunch Event Menu:**

**2 Course Menu—Begins at \$35 per guest**

**3 Course Menu---Begins at \$45 per guest**

### **First Course**

**(Please select two options for your guests to choose from)**

Selection of Artisanal Charcuterie with Accoutrements

Ahi Tuna Tartare, crispy nori tempura, hass avocado, wasabi soy emulsion

Baby Kale Salad, strawberries, pecorino, citrus-shallot vinaigrette, pistachios

Salad of Quinoa, Wheat Berries & Garbanzos, seven grilled veggies, chopped egg, parmesan

### **Second Course**

**(Please select two options for your guests to choose from)**

Pepper Crusted Tuna Nicoise Salad, baby arugula, french beans, olives, hardboiled egg

Shrimp Burger, jalapeño, thai curry aioli, papaya, cucumber, pineapple

Grilled Garlic Chicken, fragrant steamed rice, yogurt-cilantro puree, cabbage salad

Potato Gnocchi, asparagus, parmigiano, mushrooms, spring onions

### **Third Course**

**(Please select two options for your guests to choose from)**

Warm Chocolate Hazelnut Cake, gianduja gelato, espresso sauce

Sticky Toffee Pudding Cake, vanilla ice cream, almonds, toffee

Trio of Sorbets

A gratuity of 20% will be added to parties of 10 or more, Standard DC Sales Tax of 10% applies

Any substitutions may affect price