

Brunch Menu

Starter Course (Choose two):

Caesar Salad

romaine, garlic croutons, house made dressing, parmesan cheese

New England Clam Chowder

brioche croutons, micro celery

Mixed Greens Salad

mesclun greens, shaved green apple, parmesan, hazelnut vinaigrette

Caramelized Onion Soup

toasted hazelnut oil

Substitute our Crab Cake or Shrimp Cocktail: \$7 per guest

Entree Course (Choose two):

Crème Brulee French Toast

tropical fruit, vanilla crème anglaise, Vermont maple syrup

Croissant Egg Sandwich

scrambled eggs, Applewood bacon, Fiscalini cheddar, green onion crème fraiche, avocado

Fish and Chips

pacific cod, cucumber salad, tartar sauce, French fries

The Classic Breakfast

scrambled eggs, Applewood bacon, breakfast tots

Scottish Salmon

caramelized onion farro "risotto", mizuna greens, sherry vinaigrette

Dessert Course (Choose two):

Chocolate Molten Cake

warm chocolate cake, Chantilly cream, valrhona chocolate sauce

Panna Cotta

buttermilk panna cotta, market fresh fruit

Seasonal Bread Pudding

chef's seasonal selection

2 Courses: \$35/person

3 Courses: \$40/person



Lunch Menu

Starter Course (Choose two):

Caesar Salad

romaine, garlic croutons, house made dressing, parmesan cheese

New England Clam Chowder

brioche croutons, micro celery

Mixed Greens Salad

mesclun greens, shaved green apple, parmesan, hazelnut vinaigrette

Caramelized Onion Soup

toasted hazelnut oil

Substitute our Crab Cake or Shrimp Cocktail: \$7 per guest

Entree Course (Choose two):

Chicken Caesar Salad

romaine, anchovy, garlic, croutons, parmesan

Grilled Swordfish

Greek yogurt, marinated peppers, capers, gochujang, lemon olive oil

Grilled Chicken Sandwich

Asian pear, pickled red onion, radish sprouts, miso dressing, French fries

Scottish Salmon

caramelized onion farro "risotto", mizuna greens, sherry vinaigrette

Dessert Course (Choose two):

Chocolate Molten Cake

warm chocolate cake, Chantilly cream, valrhona chocolate sauce

Panna Cotta

buttermilk panna cotta, market fresh fruit

Seasonal Bread Pudding

chef's seasonal selection

2 Courses: \$35/person

3 Courses: \$40/person



Dinner Menu 1

Starter Course (Choose two):

Caramelized Onion Soup

toasted hazelnut oil

Caesar Salad

romaine, garlic croutons, house made dressing, parmesan cheese

New England Clam Chowder

brioche croutons, micro celery

Wedge Salad

gem lettuce, mineshaft bleu cheese, Applewood bacon, red onion, tomato

Substitute our Crab Cake or Shrimp Cocktail: \$7 per guest

Entrée Course (Choose two):

House Made Shrimp Pasta

Argentinian shrimp, tomato sauce, lemon chili bread crumbs

Scottish Salmon

caramelized onion farro "risotto", mizuna greens, sherry vinaigrette

Grilled Chicken Breast

shishito peppers, parmesan, toasted walnuts, chicken jus

Coullote Steak

cheesy mash potato, red wine demi glaze

Add grilled lobster tail to any entrée: \$31

Dessert Course (Choose two):

Chocolate Molten Cake

warm chocolate cake, Chantilly cream, valrhona chocolate sauce

Panna Cotta

buttermilk panna cotta, market fresh fruit

Seasonal Bread Pudding

chef's seasonal selection

Substitute our Salted Caramel Pudding: \$5 per guest

3 Courses: \$60/person



Dinner Menu 2

Starter Course (Choose two):

Any selection from Dinner Menu 1 or the following:

Crab Cake

crème fraiche Dijon mustard emulsion, herb salad

Pickled Shrimp Cocktail

fennel, herbs, spices, fresh horseradish

Entrée Course (Choose two):

Any selection from Dinner Menu 1 or the following:

Diver Scallops

heirloom potato, Brussels sprouts, hollandaise, pomegranate, hazelnuts

Grilled Swordfish

Greek yogurt, marinated peppers, capers, gochujang, lemon olive oil

Brendon's Filet Mignon

cheesy mashed potato, red wine demi glaze

8 oz. Australian Lobster Tail

cheesy mashed potato, seasonal vegetable

Add grilled lobster tail to any entrée: \$31

Dessert Course (Choose two):

Chocolate Molten Cake

warm chocolate cake, Chantilly cream, valrhona chocolate sauce

Panna Cotta

buttermilk panna cotta, market fresh fruit

Seasonal Bread Pudding

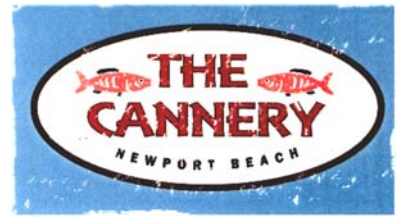
chef's seasonal selection

Substitute our Salted Caramel Pudding: \$5 per guest

3 Courses: \$70/person

4 Courses (Your choice of our Crab Cake OR Cannery Roll for each guest):

\$80/person



Stationary Appetizer Selections:

Our stationary platters serve approximately 25 guests, except where noted

- Vegetable Antipasto** ~ roasted, raw, pickled and grilled seasonal market vegetables 50
- Seasonal Fruit** ~ yogurt-honey dipping sauce 50
- Cheese Board** ~ selection of California cheese, nuts, dry fruit, honeycomb, crostini 100
- Mediterranean Mezze Dips** ~ hummus, baba ganoush, mohamara, grilled pita 60
- Sushi Roll Platter** ~ Cannery roll, Babloa roll, crunchy roll, spicy tuna roll (50 pcs) 80
- Sashimi Platter** ~ tuna, Hamachi, salmon, ono, albacore, ginger, wasabi (50 pcs) 140
- Chilled Shrimp Cocktail** ~ five dipping sauces (25 pcs) 90
- Pasta Salad** ~ marinated seasonal vegetables, white balsamic vinaigrette 80
- Grilled Chicken Pasta Salad** ~ marinated seasonal vegetables, white balsamic 100
- Bay Shrimp Pasta Salad** ~ marinated seasonal vegetables, white balsamic 120
- Filet Mignon Platter (4 lbs)** ~ crostini, creamy horseradish, chimichuri, bernaise 200
- Cannery Seafood Platter** ~ 2 lbs ceviche, 25 chilled shrimp, 25 snow crab claws, sauces 200
- Crab Cake Platter** ~ with harissa aioli, lemon old bay aioli, cocktail sauce 90
- Grilled Shrimp Platter** ~ chili garlic marinade with extra virgin olive oil and lemon (25 pcs) 90
- Yakitori Beef** ~ beef skewers, house made yakitori sauce (25 pcs) 70
- Yakitori Chicken** ~ chicken skewers, house made yakitori sauce (25 pcs) 60
- Dessert Platter** ~ 100

Tray Passed Appetizer Selections:

Our tray passed appetizers are served at two pieces of each selection per guest.

Cold Items

- Ahi Tuna Tartar Tacos** ~ soy vinaigrette, avocado, micro cilantro
- Ceviche Verde** ~ local yellowtail, bay scallops, avocado, cilantro, radish, jalapeno
- Beef Carpaccio Crostini** ~ horseradish cream
- Whipped Brie Crostini** ~ dry fruit, honey
- Crab Bahn Mi Slider** ~ pickled vegetables
- Fire Roasted Beet Crostini** ~ whipped goat cheese

Hot Items

- Mini Butternut Squash Ravioli** ~ homemade pasta, roasted butternut squash, brown butter
- Truffle Risotto Croquettes** ~ truffle risotto, panko bread crumbs, truffle oil
- Yakitori Chicken** ~ chicken skewers, house made yakitori sauce
- Yakitori Beef** ~ beef skewers, house made yakitori sauce
- Savory Chicken and Mushroom Bread Pudding** ~ buttermilk emulsion, white cheddar
- Brioche Grilled Cheese** ~ Fiscalini white cheddar, caramelized onions, dry cherry compote

Any Three Tray Passed Selections: \$9 per guest

Any Five Tray Passed Selections: \$12 per guest

Premium Additions:

Add any or all of these premium additions to even further enhance your special event.

Bone Marrow

Caviar

Escargot

Foie Gras

Shaved Truffle

Whole Lobster

32 oz. Tomahawk Ribeye

Veal Chop

Lamb Rack