

california dreamin'

PRICING

* offered for wedding reception dinner ONLY *

FAMILY STYLE

\$150-per person includes:

STARTERS:

choice of 3
starter add on \$15 per person

MAINS:

choice of 2
main add on \$25 per person

SIDES:

choice of 3
side add on \$10 per person

- full-service wait staff
- table side water service
- passed and stationed appetizer service
- cake cutting
- set-up assistance (plates, silverware, glassware, napkins)
- clean up and break down
- bussing and maintaining event site

BUFFET

\$125-per person includes:

STARTERS:

choice of 2
starter add on \$15 per person

MAINS:

choice of 2
main add on \$25 per person

SIDES:

choice of 2
side add on \$10 per person

- buffet wait staff
- self serve water station
- stationed appetizer service
- cake cutting
- set-up assistance (plates, silverware, glassware, napkins)
- clean up and break down
- bussing and maintaining event site

EXTRAS:
bread service \$5 per person

california dreamin' starters

bread & bone

house made milk bread & roasted bone marrow butter

artisanal california cheese plate

accoutrements, sourdough

fresh west coast oysters

charred lemon mignonette, housemade fermented chile sauce
(\$15 supplemental per person)

cured & caviar

hot smoked trout, classic white sturgeon caviar, mezcal marinated trout roe, boquerone toast, fixins'
(\$20 supplemental per person)

charcuterie

local cured meats, house made pate, rilette, seasonal fruit jam, beer mustard, and fresh foccacia

burrata

green harissa, spiced pepitas, aged sherry vinegar, piadina

heirloom tomato salad (seasonal)

green zebra tomato, fresh curd, compressed cucumber, shaved red onion, avocado, salsa verde

tuna aguachile

chile water marinated tuna, cucumber, fennel pollen, avocado, tostada

salmon belly tartare

preserved lemon, sea bean, shallot, dill, black lime creme fraiche

sake kama

yuzu miso glazed salmon collar, marinated cucumber salad

monterey bay calamari

pan roasted calamari, gigante beans, piquillo peppers, chorizo, lemon herb bread crumb

dungeness crab

calabrian chile butter, artichoke hearts, fines herbs, pickled fennel

elk albondigas

elk meatballs, charred tomato sofrito, fontina, torn herbs



california dreamin' mains

bronzed halibut

charred herb salsa

brick pressed petaluma chicken

mustard-cream jus

smoked cauliflower "steak"

cashew tahini, garlic dukkah

rosemary smoked lamb chops

herb-mint salsa, carrot butter

roasted pork loin

meyer lemon cheong

flannery 14 day dry-aged ribeye (\$20 supplemental per person)

10 oz prime ribeye, melted shallots, rosemary demi glace

venison chops (\$20 supplemental per person)

roasted garlic tare

wild king salmon

crispy skin salmon, caper-olive salsa

prime beef tenderloin

6 oz beef tenderloin



california dreamin'

sides

rocket salad

organic arugula, shaved manchego, roasted tomato, crispy quinoa, roasted shallot vinaigrette

baby kale "caesar"

organic baby kale, parmesan crumble, fried castelvetrano olives, smoked oyster vinaigrette

smoked asparagus

chili crunch

grilled carrots

heirloom carrots, dill labneh, sumac, almond dukkah

charred broccolini

white anchovy bagna cauda

roasted mushrooms

tarragon butter

loaded sweet potato

miso butter, charred scallion salsa

fontina + preserved lemon risotto

roasted fingerling potatoes

melted leeks, tomato confit, thyme butter

cheesy grit cakes

