

Celebration Menu

TO START (Choose 1)

Julius Romaine Salad

baby hearts | focaccia croutons | crispy pork belly | aged parmesan | creamy anchovy dressing

Home Garden Salad

heirloom tomato | sliced red onion | baby cucumber | shaved carrot | lemon zaatar dressing

CHEF'S FEATURES (Choose 1)

Lobster Ravioli 🦞

heirloom tomato blush sauce | butter poached lobster | fresh herbs

Baked Pacific Kuterra Salmon 🐟

honey-soy marinated | togarashi | kewpie mayo | hoisin | tobiko caviar | basmati rice | sautéed greens GF

Balsamic Braised Short Ribs

Gruyère & confit garlic Yukon spun potato | seasonal vegetables | braising jus GF

Cumbræ's 45 Day Dry-Aged Filet Mignon 7oz

Gruyère & confit garlic Yukon spun potato | seasonal vegetables | brandy & peppercorn jus GF

radius® Black Truffle Pasta

orecchiette noodles | sautéed mushrooms | garlic | caramelized onions | black truffle & parmesan fondue V

Thai Noodle Salad

soba noodles | red cabbage | radish | carrot | sweet peppers | scallion | cilantro | mint | Thai basil | chili | toasted peanuts | Thai peanut sauce | sambal VG

Chicken Stuffed Chicken Supreme

artichoke | preserved lemon | asiago | cream cheese | sautéed spinach | potato pave w/ Old Croc vintage cheddar, onions & herbs | seasonal vegetables GF

Panang Chicken Curry

rich Panang sauce | Thai basil | lemongrass | caramelized onion basmati rice GF

TO FINISH

Celebration Cupcakes

vanilla and chocolate with buttercream

Ask us about our Celebration Cakes that are available for pre-order!