



Seated Dinner Menu

\$100/per guest (prior to taxes and service charge)

Based on 10-25 guests, 3 hour event

Includes 5 Passed Hors d'Oeuvres, 1 Appetizer, 1 Entrée (with option of Vegetarian in count), 1 Dessert, Tea & Coffee if desired

KEY: (N) Nuts, (V) Vegetarian, Can Be Vegan (GF) Gluten Free

Passed Hors d'Oeuvres

(please select five)

45 minutes – 1 hour

See seasonal list for selections

Appetizer

(please select one)

Rhubarb & Goat Cheese Salad (GF)(V)(N)

Walnuts, Fennel, Arugula, White Balsamic Vinaigrette

Gioia Burrata (V)(GF w/o Bread)

Spring Berries, Avocado, Cress, Balsamic, Levain

Asparagus Gribiche Tuille (GF)(V)

Delta Asparagus, Fennel, Parmesan

Oregon Bay Shrimp Salad (GF)

Baby Romaine, Avocado, Shaved Sweet Onion, Baby Radishes,
Champagne Vinaigrette

Chilled Crab & English Pea Soup (GF)

Timbale of Dungeness Crab, Avocado, American Black Caviar

**\$5 Supplement*

Melon Salad with Niçoise Olives (GF)(V)

**Available Late Spring/Summer*

Feta, Lemon, Cucumber, Pickled Onions, Arugula,
Oregano, Red Wine Vinaigrette

Grilled Peach Salad (V)(GF w/o Bread)

Yellow Wax Beans, Mache, Carmody Cheese,
Brown Butter Balsamic Vinaigrette, Grilled Levain

Gioia Burrata & Heirloom Tomatoes (V)(GF w/o Bread)

Basil Anchoïade, Grilled Levain

Gulf White Shrimp (GF)

Wild Arugula, Fennel, Fresh Hearts of Palm, Passionfruit Vinaigrette
**3 Supplement*

Crudo First Courses

**\$5 Supplement Each*

Yellowtail Crudo (GF)

Cucumber Gelée, Yuzu, Daikon Sprout and Candied Ginger

Scallops (GF)

Lychee, Watermelon Radish, Lime, Tobiko

Octopus (GF)

Fried Chickpea, Cauliflower, Parsley, Pimentón

Gulf Prawn (GF)

Blood Orange Gelée, Avocado, Micro Cilantro

Bread Basket

Strauss Family Creamery Organic Butter

Entrée

(please select one)

Jidori Chicken Breast

Nantes Carrot Purée, Spring Peas, Fava Beans, Gnocchi, Chicken Jus
**\$15 Less – Menu \$85*

Roasted Duck Breast

Candied Kumquats, Three Grain Risotto, Escarole, Braised Radish, Duck Jus
**\$10 Supplement – Menu \$110*

Oven Roasted Tri-Tip Steak Au Poivre (GF)

Dijon Cream Sauce, Roasted Market Vegetables, Sautéed Blue Lake Beans
**\$10 Less – Menu \$90*

Prime NY Strip Steak (GF)

Creamed Spinach, Confit Potatoes, Cipollini Onions, Baby Round Carrots, Red Wine Jus
**\$15 Supplement – Menu \$115*

Moroccan Spiced Roasted Lamb Loin (N)

Couscous, Currants, Mint, Pine Nuts, Chickpeas, Baby Round Carrots, Lamb Jus

Wild Striped Bass

Fava Bean Agnolotti, Toybox Carrots, Baby Artichokes,
Meyer Lemon Consummé, Pea Tendrils

Miso Marinated Black Bass (GF)

Forbidden Rice, Sake Braised Baby Bok Choy, Nameko Mushrooms, Toybox Carrots,
Mandarin Beurre Blanc

Roasted Angus Beef Strip Loin (GF)

Fava Beans, Sweet 100 Tomato Ragout, Fingerling Potato Confit,
Nettle Salsa Verde

Vegetarian Entrée

Willey Farms Bloomsdale Spinach, Baby Leek & Chèvre Tart (V)

Parsley Root Purée and Seasonal Vegetable Sauté
**\$15 Less – Menu \$85*

Smoked Farro Stuffed Cabbage Bundles(V)

Jerusalem Artichokes, Baby Carrots, Delta Asparagus, Baby Turnips, Horseradish Jus
**\$15 Less – Menu \$85*

Individual Porcini & Ricotta Tartlet (V)

Sauté of Fennel, Leeks and Gypsy Peppers, Gypsy Pepper Coulis
**\$15 Less – Menu \$85*

Dessert

(please select one)

Lavender Honey Fig Crostada

Cornmeal Lemon Crust, Limoncello Sabayon

“The-Bombe” (N)

Dark Valrhona Chocolate Mousse, Salted Cashew Caramel Center,
Gianduja Feuilletine Crisp

Peaches & Cream Semifreddo

**Available Late Spring/Summer*

Huckleberry Basil Compote, Lemon Thyme Shortbread

Purple Passion Tart (N)

**Available Late Spring/Summer*

Blackberry Passionfruit Pastry Cream, Poached Stone Fruits,
Summer Berries, Lavender Mint Sabayon

Freshly Brewed Decaffeinated Coffee & Fine Tea Service

Taste

At Taste:

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

Labor Charges:

Labor charges are based on event hours as quoted by the Press Club. Should event extend beyond the stated hours, additional rental and labor charges will apply.

Terms

Prices do not include a chef fee, which varies based on headcount.

Final menu and headcount is due by 12 noon one week in advance of event date.

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made if and when possible.

All prices based on a 3 hr. event.

Additional Charges apply to:

- Extended events
- Parties under 10 guests: subject to 20% increase in pricing.
- Parties over 18 guests: additional furniture rental fees (our private dining room has seating for up to 18 but can comfortably fit 25 with rental chiavaris). Please inquire.
- Parties of over 25 guests: subject to additional furniture rental fees and labor charges.