



SEATED DINNER MENU

*\$78-\$132/per guest
Based on 10-25 guests, 3-hour event
Bread Basket, 1 Appetizer, 1 Entrée, 1 Dessert
Tea & Coffee if Desired*

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

APPETIZERS (1)

Summer Corn Bisque

Tomato, Gypsy Pepper Relish, Curry Oil, Vadouvan Crème Fraiche (V, GF)

Red, Gold, and Chioggia Beet Salad (GF, N, V)

Chevre, Baby Spinach, Mandarins, Hazelnut Aillade, Balsamic Syrup

Heirloom Tomatoe Greek Salad

Cucumbers, Red Onions, Fresh Garbanzo Beans, Pepper Cress, Ricotta Salata, Black Olive Vinaigrette, Za'atar Grissini (V, GF)

Butternut Squash Soup

Calvados Crème Fraiche, Pepitas, Pumpkinseed Oil (V,GF)

Grilled Zuckerman's Asparagus

Organic Quail eggs, Pancetta Crisp Frisee, Truffle Vinaigrette (GF)

Wild Mushroom Tortellini

Baby kale, parmesan, Modenese Balsamic, beurre monte

Salmon Crudo (\$6 Supplement)

Tobikko, Lemon Basil, Crispy shallots, yuzu cucumber

ENTREES (1)

\$78 per guest

Roast Jidori Chicken (GF)

Cider Brined Airline Breast, Organic Parsnip & Potato Puree, Lacopi Artichoke

Oak Smoked Hen of the Woods Mushroom

Panisse, pepper coulis, collard greens, rainbow carrots

\$90 per guest

Grilled Flatiron Steak Au Poivre (GF)

Dijon Cream Sauce, Roasted Market Vegetables, Sautéed Blue Lake Beans

Piedmontese Braised Beef Short Ribs

Herbed Soft Polenta, French Baby Round Carrots, Broccoli de Cecco Roasted
Cipollini Onions

Roasted Lamb Loin Eggplant Caponata (GF)

Roasted Tomatoes, Purple Barley Niçoise Olives, Rosemary Jus

Grilled Roasted Pork Loin with Chili Maple Glaze

Cippoline Agrodolce, Yukon Gold & Sweet Potato Mash, Market Vegetable

Grilled Sea Bass

Broccoli Rabe, Calabrian Chili's, Fingerling Potatoes, Smoked Almond Pesto
(GF)(N)

Liberty Duck Breast Sous Vide

Duck Fat Roasted Marble Potatoes, Roasted Radicchio, Fig Gastrique

\$132 per guest

Butter Poached Lobster Tail & Petite Filet Mignon (GF)

Roasted Garlic Potatoes & Sautéed Blue Lake & Wax Beans

DESSERT (1)

Chocolate Flow Torte

Goosey Center, Humboldt creamery vanilla ice cream

Cali EVOO Cake

Roasted Fruit, vanilla Chantilly, seasoned sugar, lemon oil

Vegan Strawberry Shortcake

Vegan vanilla cake, strawberry mouse Strawberry coulis,

Fresh Seasonal Fruit Cobbler

A Selection of Fresh Available Farmer's Market Fruit, Sorbet



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

Prices do not include a chef fee, which varies based on headcount. Labor charges are in addition to the stated menu pricing and 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. All prices based on a 3 hour event.

Terms

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

Additional Charges Apply with the Below

Parties under 10 guests: subject to 20% increase in pricing.

Parties over 20 guests: additional furniture rental fees (our private dining room has seating for up to 20 but can comfortably fit 25 with rental chiavaris

Parties over 25 guests: subject to additional furniture rental fees and labor charges