Welcome to Chapter One!

To ensure timely meal service for your large party, please no modifications.

1st COURSE
(please select one)

California Green Salad *
organic greens | cherry tomato | red onions | croutons
balsamic vinaigrette

or

Tomato-Basil Bisque 🥂 🌿
san marzano tomatoes | garlic | cream | fresh basil

2nd COURSE
(please select one)

Butcher Steak ★
8 oz culotte steak | chorizo spiced potatoes
grilled broccoli | blistered tomato | bleu cheese butter

or

Pollo a la Brasa 🍗
roasted half-chicken | crispy baby potatoes
pickled red onion | blistered tomatoes | aji verde

or

Faroe Islands Salmon ★
braised french lentils | butternut squash purée
preserved lemon gastrique

or

Wild Mushroom Risotto 🍤
arborio rice | wild mushrooms | white wine | parmesan

3rd COURSE

Monkey Balls 🍤
banana bread pudding | crème anglaise
bourbon caramel sauce

Vegetarian 🌿 Vegan 🍽️ Gluten-Free 🍴
* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.