

PRIVATE EVENTS · FALL 2026

Family-Style Dining

Generous platters, paced in waves and passed hand to hand — the way we would feed our own family. Every menu opens with pull-apart milk bread and cultured date butter for the table.

THREE COURSES

\$85

per guest · 2 starters / 2 mains / 1 dessert

FOUR COURSES

\$100

per guest · 2 starters / 1 pasta / 2 mains / 2 desserts

GRAND TABLE

\$120

per guest · 2 starters / 1 pasta / 3 mains / 2 desserts

The Grand Table arrives in five waves: bread, starters, pasta, entrées, dessert. All dishes are chosen in advance by the host and portioned for the whole table; supplements are per guest. Event-exclusive dishes are prepared only for private celebrations.

Opening Chapter

CHOOSE TWO

Chicken Liver Mousse

spiced pear jam · pickled shallot · grilled sourdough

Little Gem Caesar

white anchovy · Parmesan frico · ciabatta crumbs · lemon

Charred Radicchio & Persimmon

Asian pear · shiso · toasted sesame · lime

V GF

Roasted Beets & Horseradish

buttermilk · pickled & raw beets · beet candy · pomegranate · hazelnut

GF

Honey-Glazed Carrots

whipped carrot hummus · pine nut & golden raisin relish · puffed rice

V GF

Lamb Ribs al Pastor

achiote glaze · pineapple-habanero salsa · pickled onion · cilantro

GF SP +\$5 pp

Hamachi Crudo*

green apple · yuzu · shaved radish · apple sorrel

GF +\$8 pp

Gussin's Oysters Rockefeller*

corn spoonbread · creamed mustard greens · country ham · hot honey

+\$12 pp

Roasted Delicata & Burrata

saba · toasted pepitas · pomegranate · torn basil

V

EVENT EXCLUSIVE

The Next Chapter

CHOOSE ONE · FOUR-COURSE & GRAND TABLE

French Onion Cavatelli

caramelized onion · Comté · sherry · crisp shallot

Short Rib Rolled Lasagna

mascarpone · ricotta · tomato sugo · pecorino · our signature

Crab Rangoon Tortelli

Dungeness crab · chile-crab butter · scallion · toasted sesame

SP +\$6 pp

V vegetarian · PB plant-based · GF gluten-free · SP spicy · *served raw or undercooked

The Main Event

SHARED ENTRÉES · CHOOSE TWO OR THREE

Roasted Mary's Chicken

GF

celery root mousseline · braised kale · rosemary brown butter · chicken jus

Mushroom Birria

PB GF SP

braised cabbage · cashew crema · crispy rice · cilantro · vegan cotija · charred chile

Miso-Glazed Black Cod

+ \$6 pp

coconut black rice · baby bok choy · ginger-yuzu soubise

Tamarind-Glazed Duck

GF SP + \$7 pp

crispy duck leg · honeynut squash · tamarind-habanero jus · Thai basil · toasted peanut

Prime New York Strip au Poivre*

GF + \$36 pp

14 oz prime strip · confit shallots · Hollywood frites

Red Wine-Braised Short Rib

+ \$10 pp

EVENT EXCLUSIVE silky potato purée · roasted cipollini · red wine jus · parsley gremolata

Roasted Faroe Island Salmon

+ \$5 pp

EVENT EXCLUSIVE braised leeks · fingerling potatoes · champagne-tarragon beurre blanc

Epilogue

DESSERTS FOR THE TABLE

Pistachio & Sesame Baklava Sundae

V

pistachio gelato · brown butter kataifi · tahini caramel · salted walnut praline

Brown Butter Pear & Almond Tart

V

roasted Bartlett pear · brown butter frangipane · salted honey · crème fraîche ice cream

Mexican Hot Chocolate Tres Leches

V

dark chocolate sponge · cinnamon-chile milk soak · toasted marshmallow cream · cacao nib

Coconut & Passion Fruit Sago

PB GF

coconut tapioca · ginger-lime compressed pineapple · passion fruit · coconut brittle

Add to the Table

SIDES & CENTERPIECES

Crispy Brussels Sprouts

GF + \$8 pp

fish sauce caramel · lime · crispy garlic · toasted sesame · scallion

Japanese Sweet Potatoes

V GF + \$8 pp

farmer's cheese · pomegranate glaze · Fresno chile · pistachio · mint

Brown Butter Mash

V GF + \$7 pp

cultured butter · chive

Charred Cauliflower

+ \$8 pp

bagna cauda · toasted breadcrumbs · lemon · parsley

Chateaubriand for the Table

GF *quoted per table***EVENT EXCLUSIVE** Australian Wagyu tenderloin · maître d'hôtel butter · au poivre · brown butter mash · carved for the table

V vegetarian · PB plant-based · GF gluten-free · SP spicy · *served raw or undercooked

CHEF-LED EXPERIENCES

A Family-Style Tasting

A seasonal feast composed by Chef David Gussin and Chef de Cuisine Travon Oliver and sent out in waves for the whole table. For groups who would rather celebrate than decide.

FIVE COURSES

\$135

per guest · wine pairing + \$75

SEVEN COURSES

\$165

per guest · wine pairing + \$95

How the Evening Unfolds

ILLUSTRATIVE · MENUS CHANGE WEEKLY

WELCOME

Pull-apart milk bread and a market-driven bite

RAW & FRESH

Hamachi, green apple, yuzu, shiso

VEGETABLES

Honey-glazed carrots; charred radicchio & persimmon

PASTA

Short rib rolled lasagna and French onion cavatelli

CENTERPIECE

Roasted Mary's chicken and prime beef au poivre

ACCOMPANIMENTS

Brown butter mash and a seasonal brassica

FINISH

A duo of fall desserts for the table

Planning Your Dinner

GROUP SIZE

Plated and family style from 10 guests; receptions from 15. Semi-private sections seat up to 25 with no buyout; the whole house hosts 99 seated or 120 standing.

DIETARY

Vegetarian, plant-based and gluten-free accommodations with advance notice. Please share all allergies when you confirm your menu.

DEPOSIT

50% secures the date. Cancellations require 14 days' notice; deposits become non-refundable within 7 days of the event.

PRICING

Per guest, food only. Beverages, tax and service charge are additional.

SELECTIONS

The host confirms menu selections in advance with your event coordinator. Final guest count is due before the event; it sets your minimum.

CORKAGE

Guests may bring wine: \$45 per bottle, two-bottle maximum.

BEVERAGES

Wine pairings, bar packages (\$25 beer & wine / \$29 standard bar, per guest per hour) or a welcome cocktail from our fall list can be added; inclusions are set out in your proposal.

Menus by Executive Chef David Gussin & Chef de Cuisine Travon Oliver

CALIFORNIA ROOTS. GLOBAL SOUL.

TIMING & EXTENSIONS · RESERVED & SEMI-PRIVATE EVENTS

Your reservation includes 2 hours 15 minutes from the confirmed start time. Additional hours may be arranged in advance, subject to availability, and are reserved in full one-hour blocks.

Each added hour carries its own food-and-beverage minimum: \$50 per guest Sunday–Thursday and at weekend brunch (minimum \$500), or \$65 per guest Friday and Saturday evenings (minimum \$650), based on the guaranteed count or actual attendance, whichever is higher.

Everything ordered during the added hour counts toward that hour's minimum; any shortfall is charged. Earlier purchases do not roll over. Tax and service charge are additional. Full buyouts follow separately contracted times and minimums.