



GRADUATION CELEBRATION

WELCOME BEBIDAS

Please enjoy a welcome cocktail or mocktail themed around the guest of honor's school of graduation.

TRAY PASSED CANAPÉS

Select two tray-passed canapés

STARTER COURSE

Select One

PEA AND SQUASH SOUP *VG GF*

English Peas | Summer Squash | Potato | Star Anise

HEIRLOOM TOMATO SALAD *GF*

Heirloom Tomato | Burrata | Sprouts | Olive Oil Caviar | Dehydrated Olives

MAIN COURSE

Select One

ALASKAN HALIBUT

Textures of Asparagus | Bacon Breadcrumbs

PRIME FILET *GF*

Chimichurri Sauce | Roasted Haricot Vert | Radishes

MOJO MARINATED CHICKEN *GF*

Grilled Corn | Wild Mushrooms | Pecorino

CALABASITAS & BRAISED LENTIL BOWL *GF V*

Seasonal Squash | Kumquat Glaze | Shiitake Mushrooms | Coconut Broth | Alfalfa Sprouts

DESSERT DUO

PASSION FRUIT CRUNCHY CHOCOLATE CAKE AND PINEAPPLE UPSIDE DOWN

Coconut Ice Cream

\$98 per person

Excludes tax and gratuity

GF Gluten-Free *VG* Vegetarian *V* Vegan

Private Dining and Group Dining Events will have an automatic 24% gratuity applied to check. Please notify us of any food allergies.

**Consuming raw or undercooked meat, seafood or eggs may increase your risk for food borne illness.*