



PRIVATE PARTY DINNER MENU

FOR GROUPS OF 15 TO 30 GUESTS.

~~HORS D'OEUVRES SAMPLER~~

(PER PERSON)

DUNGENESS CRAB CAKE WITH PEPPER-SHALLOT AIOLI
MINI BEEF WELLINGTON
BRIE, APPLE AND PROSCIUTTO SLIDER
ARTICHOKE BRUSCHETTA
\$12

~~SALADS~~

GUESTS WILL CHOOSE SALAD PRIOR TO DINNER.

MIXED GREENS

CRISP APPLES, POINT REYES FARMSTEAD BLUE CHEESE
SPICED WALNUTS AND SHALLOT-CIDER VINAIGRETTE
\$7

OR

HEARTS OF ROMAINE CAESAR

CRISP LETTUCE, HOUSE-MADE DRESSING
ANCHOVIES AND SHAVED PARMIGIANO-REGGIANO
\$9

~~ENTRÉES~~

GUESTS WILL CHOOSE ENTRÉE PRIOR TO DINNER.

THE FIREHOUSE FILET MIGNON

CHARGRILLED BEEF TENDERLOIN
RED WINE-INFUSED DEMI-GLACÉ
\$39

"DAY BOAT" FRESH FISH

ONLY THE FRESHEST CATCH FROM AROUND THE WORLD
ASK YOUR SERVER FOR TODAY'S SELECTION
\$32

MANZANILLA CHICKEN

ROASTED SWEET PEPPER-SPANISH OLIVE TAPENADE
WHITE BEAN-CHORIZO-SWEET POTATO RAGOÛT
\$22

PORK TENDERLOIN

PANCETTA WRAPPED AND CHARGRILLED
MEYER LEMON-ARUGULA PESTO
\$24

VEGETARIAN OPTION AVAILABLE UPON REQUEST.

~~CHOICE OF DESSERTS~~

\$8.50

ONE DESSERT MAY BE SELECTED FOR ENTIRE GROUP.

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE WITH MIXED BERRY CHUTNEY

NEW YORK BERRY CHEESECAKE

GRAHAM CRACKER CRUST AND DEVONSHIRE CREAM

GIANDUJA MOUSSE BOMBE

CHOCOLATE MOUSSE CAKE, HAZELNUT ROYALTINE CRUST
RASPBERRY-ZINFANDEL SORBET AND COCOA NIB CRÈME FRAÎCHE

DENE B WILLIAMS ~ EXECUTIVE CHEF

JILL BERGER ~ PASTRY CHEF

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE.

SPLIT ENTRÉES NOT PERMITTED. ~ A TAXABLE SERVICE CHARGE OF 20% AND SALES TAX WILL BE ADDED.
A CORKAGE FEE OF \$20 WILL BE APPLIED PER 750 ML BOTTLE BROUGHT INTO THE RESTAURANT.