



SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel

ENTRÉE *Choice of one: guest selects one entrée the night of the event*

CHICKEN KORMA VOL-AU-VENT

kerala korma sauce, puff pastry, sweet potato, cauliflower, peas, watercress, radicchio, pickled mango vinaigrette, burnt onion tamarind, curry leaf oil, crispy boondi

PAN SEARED SALMON

amarillo potato croquette, queso fresco, aji panca glaze, vegetable ceviche, crispy sweet potato, seaweed butter, miso rutabaga puree

VENISON*

chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries

SUMAC TEMPURA SQUASH *vegetarian*

butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée

GRILLED FILET MIGNON*

garlic parmesan whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco

DESSERT

CHOCOLATE MOUSSE BAR

buckwheat brownie, feuilletine crunch, dark chocolate mousse, passion fruit and milk chocolate whipped creams, mango passion fruit sauce

Dinner Menu: \$75.00 per person ++

Includes iced tea, coffee or soda

3-course menu: salad, entrée, and dessert

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY STYLE APPETIZERS

Includes one of the following options:

ROASTED CAULIFLOWER

truffled pea purée, salted almonds, feta crema, red bell essence

OCTOPUS AND SHRIMP BRUSCHETTA

manchego, arugula, fennel, roasted tomato, capers, garlic oil, sunflower seed hummus, bacon, focaccia

BREAD & BUTTER

everything Parker House rolls, scallion cream cheese butter

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel

ENTRÉE *Choice of one: guest selects one entrée the night of the event*

CHICKEN KORMA VOL-AU-VENT

kerala korma sauce, puff pastry, sweet potato, cauliflower, peas, watercress, radicchio, pickled mango vinaigrette, burnt onion tamarind, curry leaf oil, crispy boondi

PAN SEARED SALMON

amarillo potato croquette, queso fresco, aji panca glaze, vegetable ceviche, crispy sweet potato, seaweed butter, miso rutabaga puree

VENISON*

chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries

SUMAC TEMPURA SQUASH *vegetarian*

butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée

GRILLED FILET MIGNON*

garlic parmesan whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco

DESSERT

CHOCOLATE MOUSSE BAR

buckwheat brownie, feuilletine crunch, dark chocolate mousse, passion fruit and milk chocolate whipped creams, mango passion fruit sauce

Dinner Menu: \$85.00 per person ++

Includes iced tea, coffee or soda

4 course menu: one family style appetizer, salad, entrée, dessert

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY STYLE APPETIZERS

Includes two of the following options:

ROASTED CAULIFLOWER

truffled pea purée, salted almonds, feta crema, red bell essence

OCTOPUS AND SHRIMP BRUSCHETTA

manchego, arugula, fennel, roasted tomato, capers, garlic oil, sunflower seed hummus, bacon, focaccia

BREAD & BUTTER

everything Parker House rolls, scallion cream cheese butter

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel

ENTRÉE *Choice of one: guest selects one entrée the night of the event*

CHICKEN KORMA VOL-AU-VENT

kerala korma sauce, puff pastry, sweet potato, cauliflower, peas, watercress, radicchio, pickled mango vinaigrette, burnt onion tamarind, curry leaf oil, crispy boondi

PAN SEARED SALMON

amarillo potato croquette, queso fresco, aji panca glaze, vegetable ceviche, crispy sweet potato, seaweed butter, miso rutabaga puree

VENISON*

chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries

SUMAC TEMPURA SQUASH *vegetarian*

butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée

GRILLED FILET MIGNON*

garlic parmesan whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco

DESSERT

CHOCOLATE MOUSSE BAR

buckwheat brownie, feuilletine crunch, dark chocolate mousse, passion fruit and milk chocolate whipped creams, mango passion fruit sauce

Dinner Menu: \$95.00 per person ++

Includes iced tea, coffee or soda

4 course menu: two family style appetizers, salad, entrée, dessert

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY STYLE APPETIZERS

Includes three of the following options:

ROASTED CAULIFLOWER

truffled pea purée, salted almonds, feta crema, red bell essence

OCTOPUS AND SHRIMP BRUSCHETTA

manchego, arugula, fennel, roasted tomato, capers, garlic oil, sunflower seed hummus, bacon, focaccia

BREAD & BUTTER

everything Parker House rolls, scallion cream cheese butter

SPRING MEZZE

golden whipped feta, apricot chutney, grilled and chilled spring vegetables, urfa orange blossom syrup, truffle almonds, parmesan crisps, beet lentil purée, pita bread, smoked white bean hummus, tempura fried mushrooms

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel

ENTRÉE *Choice of one: guest selects one entrée the night of the event*

CHICKEN KORMA VOL-AU-VENT

kerala korma sauce, puff pastry, sweet potato, cauliflower, peas, watercress, radicchio, pickled mango vinaigrette, burnt onion tamarind, curry leaf oil, crispy boondi

PAN SEARED SALMON

amarillo potato croquette, queso fresco, aji panca glaze, vegetable ceviche, crispy sweet potato, seaweed butter, miso rutabaga puree

VENISON*

chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries

SUMAC TEMPURA SQUASH *vegetarian*

butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée

GRILLED FILET MIGNON*

garlic parmesan whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco

DESSERT

CHOCOLATE MOUSSE BAR

buckwheat brownie, feuilletine crunch, dark chocolate mousse, passion fruit and milk chocolate whipped creams, mango passion fruit sauce

Dinner Menu: \$110.00 per person ++

Includes iced tea, coffee or soda

4 course menu: three family style appetizers, salad, entrée, dessert

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



FAMILY STYLE APPETIZERS *Includes all of the following options:*

ROASTED CAULIFLOWER
truffled pea purée, salted almonds, feta crema, red bell essence

OCTOPUS AND SHRIMP BRUSCHETTA
manchego, arugula, fennel, roasted tomato, capers, garlic oil, sunflower seed hummus, bacon, focaccia

BREAD & BUTTER
everything Parker House rolls, scallion cream cheese butter

SPRING MEZZE
golden whipped feta, apricot chutney, grilled and chilled spring vegetables, urfa orange blossom syrup, truffle almonds, parmesan crisps, beet lentil purée, pita bread, smoked white bean hummus, tempura fried mushrooms

FIRST COURSE

SMOKED CARPACCIO
ny strip, pickled onion & herb relish, fried garlic chips, lemon almond salt, crostini, parmesan

SALAD

ETCH SALAD
arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette, candied orange peel

ENTRÉE *Choice of one: guest selects one entrée the night of the event.*

CHICKEN KORMA VOL-AU-VENT
kerala korma sauce, puff pastry, sweet potato, cauliflower, peas, watercress, radicchio, pickled mango vinaigrette, burnt onion tamarind, curry leaf oil, crispy boondi

PAN SEARED SALMON
amarillo potato croquette, queso fresco, aji panca glaze, vegetable ceviche, crispy sweet potato, seaweed butter, miso rutabaga puree

VENISON*
chickpea feta filo clutch, olive tapenade, walnut mint relish, duck fat pearl onions, seared okra, walnut muhammara, apricot chutney, harissa cranberries

SUMAC TEMPURA SQUASH *vegetarian*
butternut squash, za'atar avocado smash, lemon tahini drizzle, pomegranate walnut sauce, hazelnut crumble, feta, harissa berries, frisée

GRILLED FILET MIGNON*
garlic parmesan whipped potatoes, smoked bone marrow butter, sherry gravy, asparagus, herb relish, golden beet romesco

FAMILY STYLE SIDE

FRIED POTATO SALAD
Lafayette sauce, chimichurri verde & roja sauces

DESSERT

CHOCOLATE MOUSSE BAR
buckwheat brownie, feuilletine crunch, dark chocolate mousse, passion fruit and milk chocolate whipped creams, mango passion fruit sauce

Dinner Menu: \$130.00 per person ++

Includes iced tea, coffee or soda

5 course menu: four family style appetizers, first course, salad, entrée, family style side and dessert

*Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.