



SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

CRISPY FISH TACOS

three flour tortillas, market fish, cilantro cabbage slaw, goat cheese crema, salsa verde, tortilla crunch

ARGENTINIAN BEEF TENDERLOIN*

fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

CHICKEN FRIED RICE

peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger puree, carrots, snap peas, bell peppers, confit shiitakes, scallions

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, house fries

\$35 per person ++

Includes coffee, iced tea or soda

Add family style appetizer for \$8



APPETIZER served family style, **choice of one:**

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

TEMPURA MUSHROOMS

chili mayo, ponzu

SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

CRISPY FISH TACOS

three flour tortillas, market fish, cilantro cabbage slaw, goat cheese crema, salsa verde, tortilla crunch

ARGENTINIAN BEEF TENDERLOIN*

fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

CHICKEN FRIED RICE

peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger puree, carrots, snap peas, bell peppers, confit shiitakes, scallions

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, house fries

\$42 per person ++
Includes coffee, iced tea or soda



SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

CRISPY FISH TACOS

three flour tortillas, market fish, cilantro cabbage slaw, goat cheese crema, salsa verde, tortilla crunch

ARGENTINIAN BEEF TENDERLOIN*

fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

CHICKEN FRIED RICE

peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger puree, carrots, snap peas, bell peppers, confit shiitakes, scallions

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, house fries

DESSERT

CHOCOLATE MOUSSE BAR

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

\$48 per person ++

Includes coffee, iced tea or soda

Add family style appetizer for \$8



APPETIZER served family style, choice of one:

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

TEMPURA MUSHROOMS

chili mayo, ponzu

SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

CRISPY FISH TACOS

three flour tortillas, market fish, cilantro cabbage slaw, goat cheese crema, salsa verde, tortilla crunch

ARGENTINIAN BEEF TENDERLOIN*

fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

CHICKEN FRIED RICE

peanut caramel, peanuts, cilantro, crispy shallots, carrot ginger puree, carrots, snap peas, bell peppers, confit shiitakes, scallions

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, house fries

DESSERT

CHOCOLATE MOUSSE BAR

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

\$55 per person ++

Includes coffee, iced tea or soda



SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

BREAKFAST TACOS

three flour tortillas, scrambled eggs, bacon, crispy potatoes, cilantro cabbage slaw, goat cheese crema, salsa verde

CHIMICHURRI STEAK & EGGS*

filet mignon steak tips, fried egg, fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

FRIED CORNMEAL CATFISH

smoked white bean purée, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, pumpernickel, house fries

\$35 per person ++

Includes coffee, iced tea or soda



APPETIZER served family style, **choice of one:**

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

TEMPURA MUSHROOMS

chili mayo, ponzu

SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

BREAKFAST TACOS

three flour tortillas, scrambled eggs, bacon, crispy potatoes, cilantro cabbage slaw, goat cheese crema, salsa verde

CHIMICHURRI STEAK & EGGS*

filet mignon steak tips, fried egg, fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

FRIED CORNMEAL CATFISH

smoked white bean purée, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, pumpernickel, house fries

\$42 per person ++

Includes coffee, iced tea or soda



SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

BREAKFAST TACOS

three flour tortillas, scrambled eggs, bacon, crispy potatoes, cilantro cabbage slaw, goat cheese crema, salsa verde

CHIMICHURRI STEAK & EGGS*

filet mignon steak tips, fried egg, fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

FRIED CORNMEAL CATFISH

smoked white bean purée, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, pumpernickel, house fries

DESSERT

CHOCOLATE MOUSSE BAR

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

\$48 per person ++

Includes coffee, iced tea or soda



APPETIZER served family style, **choice of one:**

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

TEMPURA MUSHROOMS

chili mayo, ponzu

SOUP OR SALAD choice of one:

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

SOUP

featured soup of the day

ENTRÉE choice of one:

MEDITERRANEAN SALAD WITH CHICKEN*

arugula, fennel, bacon, tomatoes, Manchego cheese, red bell purée, sunflower hummus, caper vinaigrette

DOUBLE SMASH BURGER*

american cheese, truffle dijon, roma crunch lettuce, sweet poblano pickles, caramelized onions, potato bun, house fries

BREAKFAST TACOS

three flour tortillas, scrambled eggs, bacon, crispy potatoes, cilantro cabbage slaw, goat cheese crema, salsa verde

CHIMICHURRI STEAK & EGGS*

filet mignon steak tips, fried egg, fried potato salad, Lafayette sauce, verde, roja, zucchini, carrot, arugula, pepperoncini vinaigrette

FRIED CORNMEAL CATFISH

smoked white bean purée, caper dill cream, zucchini tomato salad, lemon balsamic vinaigrette

TRUFFLE SHIITAKE GRILLED CHEESE

smoked gouda, blackberry beet compote, caramelized onions, shiitakes, truffle dill aioli, pumpernickel, house fries

DESSERT

CHOCOLATE MOUSSE BAR

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

\$55 per person ++

Includes coffee, iced tea or soda



SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

ENTRÉE choice of one:

CRISPY DUCK LEG

tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas

PAN-SEARED SALMON*

lemongrass curry, glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, basil

PORK RIBEYE*

bacon red potato smash, smoked apple butter purée, beer mustard sauce, beet relish, fried onion, braised kale, pickled cherries, cocoa rye crumble

TEMPURA BUTTERNUT SQUASH *vegetarian*

avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée

GRILLED FILET MIGNON*

horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter

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



FAMILY STYLE APPETIZERS

Includes **one** of the following options:

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

OCTOPUS & SHRIMP BRUSCHETTA

bacon, arugula, fennel, roasted tomatoes, caper vinaigrette, manchego, sunflower hummus, focaccia

BREAD & BUTTER

house made everything rolls, scallion cream cheese butter

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

ENTRÉE choice of one:

CRISPY DUCK LEG

tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas

PAN-SEARED SALMON*

lemongrass curry, glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, basil

PORK RIBEYE*

bacon red potato smash, smoked apple butter purée, beer mustard sauce, beet relish, fried onion, braised kale, pickled cherries, cocoa rye crumble

TEMPURA BUTTERNUT SQUASH vegetarian

avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée

GRILLED FILET MIGNON*

horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter

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



FAMILY STYLE APPETIZERS

Includes *two* of the following options:

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

OCTOPUS & SHRIMP BRUSCHETTA

bacon, arugula, fennel, roasted tomatoes, caper vinaigrette, manchego, sunflower hummus, focaccia

BREAD & BUTTER

house made everything rolls, scallion cream cheese butter

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

ENTRÉE choice of one:

CRISPY DUCK LEG

tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas

PAN-SEARED SALMON*

lemongrass curry, glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, basil

PORK RIBEYE*

bacon red potato smash, smoked apple butter purée, beer mustard sauce, beet relish, fried onion, braised kale, pickled cherries, cocoa rye crumble

TEMPURA BUTTERNUT SQUASH *vegetarian*

avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée

GRILLED FILET MIGNON*

horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter

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



FAMILY STYLE APPETIZERS

Includes *three* of the following options:

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

OCTOPUS & SHRIMP BRUSCHETTA

bacon, arugula, fennel, roasted tomatoes, caper vinaigrette, manchego, sunflower hummus, focaccia

BREAD & BUTTER

house made everything rolls, scallion cream cheese butter

CHEESE MEZZE

chef's selection of cheese and accoutrements

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

ENTRÉE choice of one:

CRISPY DUCK LEG

tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas

PAN-SEARED SALMON*

lemongrass curry, glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, basil

PORK RIBEYE*

bacon red potato smash, smoked apple butter purée, beer mustard sauce, beet relish, fried onion, braised kale, pickled cherries, cocoa rye crumble

TEMPURA BUTTERNUT SQUASH vegetarian

avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée

GRILLED FILET MIGNON*

horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter

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



FAMILY STYLE APPETIZERS

Includes *all* of the following options:

ROASTED CAULIFLOWER

truffle pea and red bell purées, salted almonds, feta crema

OCTOPUS & SHRIMP BRUSCHETTA

bacon, arugula, fennel, roasted tomatoes, caper vinaigrette, manchego, sunflower hummus, focaccia

BREAD & BUTTER

house made everything rolls, scallion cream cheese butter

CHEESE MEZZE

chef’s selection of cheese and accoutrements

FIRST COURSE

SMOKED CARPACCIO

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

SALAD

ETCH SALAD

arugula, radicchio, fennel, green apples, bleu cheese, hazelnuts, champagne vinaigrette

ENTRÉE choice of one:

CRISPY DUCK LEG

tempura battered, brown butter orange sauce, mole, cherries, chorizo spiced sweet potatoes, queso fresco, cilantro, toasted pepitas

PAN-SEARED SALMON*

lemongrass curry, glazed heirloom carrots, crispy rice cake, pineapple relish, country ham xo sauce, beet ginger purée, basil

PORK RIBEYE*

bacon red potato smash, smoked apple butter purée, beer mustard sauce, beet relish, fried onion, braised kale, pickled cherries, cocoa rye crumble

TEMPURA BUTTERNUT SQUASH vegetarian

avocado smash, lemon tahini, pomegranate walnut sauce, hazelnut, feta, frisée

GRILLED FILET MIGNON*

horseradish whipped potatoes, carrot dijon, broccolini, beef jus, red wine gastrique, tarragon shallot butter

FAMILY STYLE SIDE

FRIED BRUSSELS SPROUTS

chili sauce, sesame crema, crushed peanuts

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