

LARGE GATHERINGS

TIER 1

\$60 PER PERSON

COURSE 1

choose three - served family style

Spicy Prawn & Tuna Stack
White Soy-Lime Marinated Bigeye Tuna
Beef Tenderloin Carpaccio
Crispy Octopus
Seared Scallops (add \$4 per person)
Grilled Broccolini
Brussels Sprouts
Wagyu Sliders (add \$2 per person)

COURSE 2

choose three - served family style

Specialty Rolls (host chooses 4)
Roasted Wild Pacific Halibut
Snake River Wagyu Flat Iron
Chef's Selection of Nigiri or Sashimi
Dry-Aged Rohan Duck Breast (add \$3 per person)

COURSE 3

three desserts - served family style

Creme Brulee (matcha or chocolate miso)
Wonton Cannolis
Trio of Sorbet

add Little Gem Salad Course +\$4 per person

TIER 2

\$80 PER PERSON

COURSE 1

choose four - served family style

Spicy Prawn & Tuna Stack
White Soy-Lime Marinated Bigeye Tuna
Beef Tenderloin Carpaccio
Crispy Octopus
Seared Scallops (add \$4 per person)
Grilled Broccolini
Brussels Sprouts
Wagyu Sliders (add \$2 per person)

COURSE 2

choose four - served family style

Specialty Rolls (host chooses 4)
Roasted Wild Pacific Halibut
Snake River Wagyu Flat Iron
Chef's Selection of Nigiri or Sashimi
Dry-Aged Rohan Duck Breast (add \$3 per person)

COURSE 3

three desserts - served family style

Creme Brulee (matcha or chocolate miso)
Wonton Cannolis
Trio of Sorbet

add Little Gem Salad Course +\$4 per person

TIER 3

\$120 PER PERSON

COURSE 1

choose five - served family style

Spicy Prawn & Tuna Stack
White Soy-Lime Marinated Bigeye Tuna
Beef Tenderloin Carpaccio
Crispy Octopus
Seared Scallops
Wagyu Sliders

COURSE 2

five entrees - served family style

Specialty Rolls (host chooses 4)
Roasted Wild Pacific Halibut
Snake River Wagyu Flat Iron
Chef's Selection of Nigiri or Sashimi
Dry-Aged Rohan Duck Breast

SIDES

two sides - served family style

Grilled Broccolini
Brussels Sprouts

COURSE 3

three desserts - served family style

Creme Brulee (matcha or chocolate miso)
Wonton Cannolis
Trio of Sorbet

add Little Gem Salad Course +\$4 per person