

LARGE GATHERINGS

TIER 1

\$60 PER PERSON

COURSE 1

choose three - served family style

Herbal Prawn Sunomono
Hamachi Crudo
Spring Panzanella Salad
Blistered Cauliflower
Charred Broccolini
Spicy Miso Cured Pork Belly
Seared Scallops (add \$5 per person)
Wagyu Sliders (add \$2 per person)

COURSE 2

choose three - served family style

Specialty Rolls (host chooses 4)
Chef's Selection of Nigiri or Sashimi
Salmon & Asparagus
Crispy Half Chicken Roulade
Grilled Marinated Skirt Steak

COURSE 3

three desserts - served family style

Flourless Chocolate Tart
Olive Oil Herb Cake
Trio of Sorbet

add Belgian Endive Course +\$4 per person

TIER 2

\$75 PER PERSON

COURSE 1

choose four - served family style

Herbal Prawn Sunomono
Hamachi Crudo
Spring Panzanella Salad
Blistered Cauliflower
Charred Broccolini
Spicy Miso Cured Pork Belly
Seared Scallops (add \$5 per person)
Wagyu Sliders (add \$2 per person)

COURSE 2

choose four - served family style

Specialty Rolls (host chooses 4)
Chef's Selection of Nigiri or Sashimi
Salmon & Asparagus
Crispy Half Chicken Roulade
Grilled Marinated Skirt Steak

COURSE 3

three desserts - served family style

Flourless Chocolate Tart
Olive Oil Herb Cake
Trio of Sorbet

add Belgian Endive Course +\$4 per person

TIER 3

\$105 PER PERSON

COURSE 1

choose five - served family style

Herbal Prawn Sunomono
Hamachi Crudo
Spring Panzanella Salad
Spicy Miso Cured Pork Belly
Seared Scallops
Wagyu Sliders

COURSE 2

five entrees - served family style

Specialty Rolls (host chooses 4)
Chef's Selection of Nigiri or Sashimi
Salmon & Asparagus
Crispy Half Chicken Roulade Grilled
Marinated Skirt Steak

SIDES

two sides - served family style

Blistered Cauliflower
Charred Broccolini

COURSE 3

three desserts - served family style

Flourless Chocolate Tart
Olive Oil Herb Cake
Trio of Sorbet

add Belgian Endive Course +\$4 per person