



— PRIVATE DINING —

**\$119 per person**  
Family-Style Menu

**APPETIZERS**

Please Select Three

**KING CRAB & ENDIVE CAESAR**  
Caper Aioli, Herbed Bread Crumb, Parmesan

**MARINATED BEETS**  
Goat Cheese Foam  
Cassis Vinaigrette, Hazelnuts

**HAMACHI CRUDO**  
Salmoriglio, Lemon, Black Olive

**LIBERTY FARMS DUCK WINGS**  
Grand Marnier & Black Pepper Gastrique

**RICOTTA MEATBALLS**  
Heritage Turkey, Cheddar Grits  
Sweet and Sour Greens

**HEARTH BAKED MT TAM**  
Cowgirl Creamery Mt Tam Cheese  
Pickled Huckleberries

**MID-COURSE**

Please Select Two

**SHORT RIB CAVATELLI**  
Graffiti Cauliflower  
Talleggio, Aged Balsamic

**WOOD FIRE BAKED RIGATONI**  
Black Truffle Ricotta  
Wild Mushrooms, Bloomsdale Spinach

**BUTTERNUT SQUASH PIZZA**  
Caponata of Local Butternut Squash  
Danielle Prosciutto, Smoked Mozzarella, Basil

**LAMB & FENNEL SAUSAGE PIZZA**  
Spicy Broccolini  
Fresh Mozzarella, Crushed Tomatoes

**ENTRÉES**

Please Select Two

**ROASTED PETALUMA CHICKEN**  
Warm Kale Salad, Crispy Potatoes  
Charred Scallions

**HERITAGE PORK SCHNITZLE**  
Brussels Sprouts, Pickled Tokyo Turnip  
Mustard Cream

**PEPPERCORN CRUSTED AHI**  
Crispy Potato Cake, Garlic Spinach  
Chanterelle Mushrooms

**SEARED KING SALMON**  
Black Truffle Lentils, Honey Roasted Salsify  
Fines Herbes

**BRAISED SHORT RIB**  
Duck Fat-Fried Potatoes, Black Garlic Vinaigrette  
*Up Grade To Filet Mignon \$19 or  
New York \$15*

**DESSERTS**

Please select one

**BASQUE COUNTRY CHEESECAKE**  
Roasted Granny Smith Apples, Almond Tuile

**THE WIT & WISDOM CANDY BAR**  
Milk Chocolate Caramel Cream, Fudge  
Brownie, Peanut Butter Ganache