



CINDY'S



PRIVATE DINING

Lunch Menu



A PERENNIAL ENGAGEMENT

\$85 per person

\$12 per guest for any additional items per section

STARTERS

select one

TUNA CRUDO

pickled cabbage, cucumber, fennel, shishito, finger lime, chili oil

AVOCADO TOAST

grilled ciabatta, cottage cheese, heirloom tomato, sunflower seeds, radish

FRIED GREEN TOMATOES

chow chow, compressed watermelon, giardiniera ranch

SALADS

select one

add Nueske's smoked chicken, herb roasted Amish chicken breast, or Niman Ranch flat iron steak for an additional

\$10 per guest

HAND BLENDED BABY LETTUCES

vegetable crudité, little gem, bibb, three peppercorn dressing, parmesan

FALL SQUASH SALAD

delicata squash, spiced pecans, red quinoa, stracciatella, dandelion greens, arugula

ENTREES

table side choice of entree

select two

HERB ROASTED CHICKEN BREAST

braised thigh, confit potato, celery, red onion, crème fraîche, brussel sprouts, mustard

PRIME STEAK TARTINE

chimichurri, pickled poblano mayonnaise, arugula, radish, fries

PAN SEARED FLUKE

late summer succotash, roasted tomato vinaigrette, shishito, pickled shallot, sweet potato

SEASONAL VEGETABLE TORCHIO (V)

crème fraîche, pickled peppers, charred broccoli, parmigiano reggiano, mushroom conserva

SIDES

select two

FARRO SALAD

feta, cherry tomato, cucumber, lemon/sherry vinaigrette

ROASTED BRUSSELS SPROUTS

bacon lardon, apple, pickled shallots

HAND CUT FRIES



DESSERTS

select two

BERRY PUDDING

brioche and fresh berry pudding with white chocolate chocolate cream

CHOCOLATE POT DE CRÈME

rich dark chocolate custard, whipped cream and chocolate crispies

CITRUS AND BLUEBERRY VACHERIN

crispy meringue filled with lemon yuzu cream and fresh blueberries

STATIONS

minimum of ten per selection is required

EAST VS WEST 36

east and west coast oysters on the half shell, white balsamic mignonette, bloody mary cocktail sauce, lemon, mini tabasco

CHARCUTERIE 25

assorted selection of sliced meats, pickled vegetables, mustard, artisan breads

SHELLFISH PLATTER 55

lobster tails, oysters on the half shell, cocktail shrimp, king crab legs, cocktail sauce, white balsamic mignonette, and traditional garnishes



*menu selections and pricing are subject to change due to availability of product
please inform sales manager of all known allergies or dietary restrictions*



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

GREY GARDEN

ketel one vodka, dolin blanc, crème de violette, emperor's jasmine pearl tea, lemon
this refreshing cocktail with a dusty lavender hue evokes a lush garden

KICK IN THE DAISY

avion reposado, ancho reyes, licor 43, fresh watermelon, lime, maldon sea salt
a watermelon margarita with hints of marshmallow giving way to a lingering burn

WESTERN CAPE

fields of france rooibos-infused absolut elyx, crème de pêche,
rare tea cellar's demerara-ginger syrup, lemon, soda
a peachy version of a moscow mule with south african rooibos, lavender, rosehips and dried elderberries

HOWL AT THE JUN

citadelle gin, 'jun' kombucha, grapefruit, sparkling rosé
this rosy riff of a french 75 incorporates 'jun,' a tibetan-style form of kombucha fermented from raw honey, brewed only on phases of the moon

MOCKTAILS

large format non-alcoholic potions, cures 10-20
100 | 180

RABBIT VS. MULE

carrot, lemon, ginger beer

THE VIRGIN PILLAR

mallorca melon shrub, candied hibiscus, mint, lemon, soda

CUSTOM APOTHECARIES

make your event special by toasting with a custom crafted apothecary made by our spirit guide, starting at \$500



FROM THE VINE

CHAMPAGNE & SPARKLING

Perrier-Jouët ‘Grand Brut’ Champagne NV 110
white cherries, ripe apricot, fresh-baked bread, ginger

Krug ‘Grande Cuvée’ Champagne NV 350
pâtisserie apples, tangy black cherry, chamomile, crisp pear

Laurent Perrier Cuvée Rosé Champagne, France 155
intensely fruity flavors of strawberries, morello cherries, black currants, and raspberries

Perrier-Jouët ‘Belle Epoque’ Chardonnay-Pinot Noir, Champagne 2004 525
fresh croissant, plum, pomegranate, fondant crunch

WHITES

Maculan ‘Sauvignon’ Sauvignon Blanc, Veneto 2012 60
green grass, citrus fruit, mint, light minerality

Tramin Nussbaumer Gewürztraminer, Alto Adige 2009 87
apricot, pineapple, rose petal, lychee, mint, nutmeg

Darioush Viognier Signature, Napa Valley, 2014 110
honeysuckle, gooseberry, grapefruit, pear, honey

Far Niente Chardonnay, Napa Valley 2014 145
melon, juicy citrus, toasted oak and mineral

Louis Jadot ‘Pouilly-Fuissé’ Chardonnay, Burgundy 2012 70
toasted nuts, citrus sorbet, melon, subtle limestone

Castello di Bossi Sangiovese (Rosé), Tuscany 2015 60
fresh cherry, tart cranberry, Mediterranean herbs, dusty earth

REDS

Cristom ‘Mt. Jefferson’ Pinot Noir, Willamette Valley 2013 72
strawberry, pekoe-tea leaves, cola notes

Duckhorn Merlot, Napa Valley 2012 84
soft and spicy red fruit, ripe currant

Fisher ‘Napa Unity’ Cabernet Sauvignon, Napa Valley 2013 116
fruit leather, wet hay, mid-palate burst of blackberry

Cade Cabernet Sauvignon, Mt. Howell Napa 2012 228
chocolate covered cherries, rose, raspberry, blueberry, roasted marshmallow, coffee, cassis

BEER

Vandermill, Blue Gold Cider 9
 Michigan

Off Color Apex Predator Saison 9
 Chicago

Lagunitas IPA 8
 Chicago

Anchor Lager 8
 California

Stella Artois 8
 Belgium

Une Année 750 mL 26
 Xellensis, Belgian Blonde Ale
 Le Seul IV, Golden Sour Ale with Seasonal Fruit