



CINDY'S



PRIVATE DINING

family style dinner

CANAPÉS

groups 10-15 choose up to 3 options
groups 16+ choose up to 4 options
*minimum of one dozen per selection is required
all canapés are priced by the dozen*

VEGETABLE

BURRATA CRISP (GF) 96

tomato, cherry, white balsamic vinaigrette, olive, cucumber, elderflower honey

GOAT CHEESE TARTLET 84

macerated berry, local honey, black pepper

GNOCCHI BITE 72

squash, honey ricotta, ajo blanco, brown butter, arugula

APPLE BUTTER CROSTINI 60

smoked apple butter, herb crostini, curry pickled squash, feta

LAND | AIR | SEA

SALAMI & PICKLED ASPARAGUS SKEWER 72

pickled spring asparagus, dijon, wrapped with a local salami

NY STRIP CROSTINI 96

mushroom, chimichurri

DUCK CONFIT RILLETTE 84

toasted ciabatta, dijon, arugula & pickle

SEARED SCALLOP SPOON 96

sweet pea puree, guanciale, peas & carrots, bibb lettuce

SHRIMP COCKTAIL 72

bloody mary cocktail sauce, fresh horseradish, lemon

NEW ENGLAND LOBSTER ROLL 96

butter toasted roll, lobster, shrimp & crab, three peppercorn aioli, bibb lettuce

OYSTER ON THE HALF SHELL 72

minced cucumber, rosé granité

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



PLATTERS

family-style dinner priced at \$100 per person
groups 10-15 choose 1 salad, 2 entrees and 3 sides
groups 16+ choose 1 salad, 3 entrees and 3 sides

SALAD

CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan

SORREL & GOAT CHEESE

spinach, honey-thyme vinaigrette, endive, marcona almond

ENTREE

PRIME NY STRIPLOIN

roasted mushrooms, summer squash, patatas bravas, broccoli, chimichurri

DRY-AGED DUCK BREAST

cherry, raspberry, apricot compote, marinated beet, charred onion, sunflower seed, natural jus

CRISPY PORK BELLY

basmati rice, natural jus, fermented turnip, pickled snowpea, pea shoot & soy vinaigrette

SKUNA BAY SALMON

lemon-horseradish cream, cucumber, purslane, sorrel vinaigrette

BUCATINI CARBONARA

*farm egg, house-made ham, english peas, crème fraîche & pecorino romano
veggie option available*

SIDES

BINDI CHAAT

fried okra, chaat masala, cilantro, tomato, red onion, lime

CRISPY POTATO

bacon aioli, soft herbs, sea salt

CREAMED SWEET CORN

alabama white sauce, shallot, lemon, espelette pepper

STATIONS

priced per person
minimum of 10 guests per selection

VEGETABLE

CHEESE AND FRUIT 18

selection of imported and domestic cheeses, dried fruit, nuts, compotes, artisan breads

RACLETTE CHEESE STATION 30

traditional accompaniments:

*grilled bread, warm new potatoes, french ham,
cauliflower and mushroom, cornichon & mustards*

**only available for events booked in the Library*

LAND | AIR | SEA

OYSTERS ON THE HALF SHELL 18

white balsamic mignonette, bloody mary cocktail sauce, lemon, mini tabasco

CHARCUTERIE 25

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

**add artisanal cheeses for an additional \$10 per guest*

SHELLFISH PLATTER 55

*lobster tails, oysters on the half shell, cocktail shrimp, king crab legs,
white balsamic mignonette, bloody mary cocktail sauce, lemon, mini tabasco*



DESSERTS

groups 10-15 choose up to 2 options
groups 16+ choose up to 3 options
minimum of one dozen per selection is required
all desserts are priced by the dozen

LEMON YUZU CREAM TARTS 72
fresh lemon, yuzu custard

ASSORTED FRENCH MACARONS 72
lemon, coffee, gianduja, dark chocolate

CITRUS MADELEINES 72
butter & citrus tea cakes, lemon yuzu cream



RUM CANELE DE BOURDEUX 72
crackly caramel crust, creamy dark rum

ALMOND GRIOTTINE FINANCIERS 72
brandied preserved cherries



ECUADORIAN CHOCOLATE TARTS 72
dark nacional cacao ganache

DARK CHOCOLATE PROFITEROLES 72
dark chocolate cremeux, chocolate pâte à choux

CHOCOLATE PECAN FINANCIERS 72
brown butter cake

CUSTOM CAKES

cindy's pastry department will custom make a cake for your special occasion

SIZING

7" serves 6-8 guests 65 | 9" serves 10-12 guests 90 | 10" serves 12-14 guests 110 | 12" serves 16-20 guests 130

one week notice is required for all custom cake orders



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

GREY GARDEN

tito's, 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

herradura 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, peach-lavender 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

SPARKLING ESCAPE TO RUINS

del maguey vida mezcal, campari, cocchi torino, ancho reyes, sparkling

CLASSIC SERVICE

stirred and bottled cocktails for the spirit-forward drinker, cures 10-20
180 | 300

OLD FASHIONED

old forester 1897, demerara syrup, angostura bitters, orange peel
The original definition of a cocktail - a potent concoction of spirits, bitters, water & sugar.

MANHATTAN

rittenhouse rye, cocchi torino, angostura, luxardo cherry

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 160
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

Cloudfall Sauvignon Blanc, Monterey County 2015 56
white peach, passionfruit, lemongrass, basil

Tramin Nussbaumer Gewürztraminer, Alto Adige 2014 87
apricot, pineapple, rose petal, lychee, mint, nutmeg

Cristom Viognier Willamette Valley 2014 74
orange blossom, honeysuckle, clover, lychee

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

Louis Jadot 'Pouilly-Fuissé' Chardonnay, Burgundy 2016 70
toasted nuts, citrus sorbet, melon, subtle limestone

Castello di Bossi Sangiovese (Rosé), Tuscany 2016 56
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 2013 84
soft and spicy red fruit, ripe currant

Fisher 'Napa Unity' Cabernet Sauvignon, Napa Valley 2014 116
fruit leather, wet hay, mid-palate burst of blackberry

Cade Cabernet Sauvignon, Mt. Howell Napa 2013 228
chocolate covered cherries, rose, raspberry, blueberry, roasted marshmallow, coffee, cassia

BEER

- Great Lakes, Edmund Fitzgerald Porter 9**
Ohio
- Off Color Tooth & Claw, Dry Hopped Lager 9**
Chicago
- Lagunitas IPA 8**
Chicago
- Anchor Lager 8**
California
- Stella Artois 8**
Belgium

*Customize your event with our new wine,
 beer & cocktail tasting packages for
 groups of 20 or less.*