



# 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**  
*sweet pepper jam, olive tapenade, quinoa crisp*

**GNOCCHI BITE 72**  
*honey ricotta, pickled garlic, brown butter crumble*

**APPLE BUTTER TOAST 60**  
*red dragon cheddar, apple, sorrel*

**MARINATED BEETS 60**  
*local ginger, verjus, tarragon*

## LAND | AIR | SEA

**SALAMI & PICKLED ASPARAGUS SKEWER 72**  
*pickled spring asparagus, dijon, wrapped with a local salami*

**NY STRIP CROSTINI 96**  
*horseradish cream, petite cress*

**DUCK CONFIT RILLETTE 84**  
*toasted ciabatta, dijon, arugula, pickle*

**GLAZED PORK BELLY 72**  
*kimchi, pickled pea, pea shoot*

**SHRIMP COCKTAIL 72**  
*bloody mary cocktail sauce, fresh horseradish, lemon*

**NEW ENGLAND LOBSTER ROLL 96**  
*butter toasted roll, lobster, shrimp & crab, alabama white bbq, celery*

**STEAMED MUSSELS 84**  
*smoked chili broth, cilantro*

**OYSTERS ON THE HALF SHELL 60**  
*granny smith apple, yuzu pearls, crème fraiche*

*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

*\*can be made vegan upon request\**

### CRUNCHY LETTUCES

*shaved vegetable crudité, three peppercorn dressing, parmesan*

### FARM SPINACH & KALE

*red dragon cheddar, heirloom apple, red onion,  
spiced pecan, honey-thyme vinaigrette*

### BIBB & BLUE

*castelfranco, spiced pecan, tart cherry, bellamy blue, verjus*

## ENTREE

*\*vegan option available upon request\**

### NIMAN RANCH PRIME NY STRIP

*horseradish crème, pot roast vegetables*

### DRY-AGED DUCK BREAST APICIUS

*saffron pickled apple, roasted turnip, caramelized yogurt, kale*

### CRISPY PORK BELLY

*basmati rice, kimchi, pickled snow pea, pea shoot, soy vinaigrette*

### ORA KING SALMON

*braised red cabbage, granny smith apple, mizeria*

### PACCHERI BOLOGNESE

*white soffritto, pecorino romano*

### RED RAINBOW TROUT

*white bean ragout, nduja vinaigrette, chicories*

# SIDES

### FRIED BRUSSEL SPROUTS

*orange, candied pecan, cipollini aigre doux*

### CRISPY POTATO

*bernaise aioli, fine herbs, sea salt*

### ROASTED MUSHROOMS

*beurre maître d'hôtel, fine herbs*

### MARINATED BEETS

*capriole farms sofia, local ginger, verjus*

# STATIONS

priced per person  
*minimum of 10 guests per selection*

## VEGETABLE

### CHEESE AND FRUIT 18

*selection of imported and domestic cheeses, dried fruit, nuts, seasonal jam, grilled ciabatta & seed crackers*

### TRADITIONAL SWISS RACLETTE CHEESE 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, grilled ciabatta & seed crackers*

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

### SHELLFISH PLATTER 55

*maine lobster, shrimp, oysters on the half shell, king crab legs,  
white balsamic mignonette, lemon, 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.*

### 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. Ours is brewed only on phases of the moon. With crystals, of course.*

### KOTODAMA

suntory toki, dow's 10 yr tawny port, herbsaint legendre,  
ginger-demerara, black tea, lemon  
*Kotodama refers to the Japanese belief that mystical powers dwell in words and names...  
This spell evokes the feeling of being in an orchard.*

### DAISY D'APIO

mezcal union, dolin genepy des alpes, apologue celery root, lime, mint  
*Savory yet fresh and so clean, this riff on a margarita has so many botanicals that we just call it medication.*

## CLASSIC SERVICE

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

### OLD FASHIONED

russell's reserve 10 yr, 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*

*Champagne Bollinger 'Special Cuvée' NV* . . . . . 100  
*gingersnap, honey malt, roasted apples, bread dough*

*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*

*Koehler-Rusprecht Riesling, Pfalz, Germany* . . . . . 56  
*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*

*Maison Roche de Bellene 'Saint Aubin' Chardonnay, Burgundy 2014* . . . . . 64  
*toasted nuts, citrus sorbet, melon, subtle limestone*

*Castello di Bossi Sangiovese (Rosé), Tuscany 2016* . . . . . 56  
*fresh cherry, tart cranberry, Mediterranean herbs, dusty earth*

## REDS

*Montenidoli Chianti Colli Senesi 'Il Garrulo', Tuscany 2015* . . . . . 52  
*soft and spicy red fruit, ripe currant*

*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*

*Gerard Bertrand 'Cigalus Rouge' Cabernet Sauvignon / Merlot, Languedoc 2014* . . . . . 99  
*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*

*Castello de Nieve 'Santo Stefano' Nebbiolo Barbaresco, 2009* . . . . . 130  
*chocolate covered cherries, rose, raspberry, blueberry, roasted marshmallow, coffee, cassis*

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

## 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

## AFTER DINNER

Château d'Orignac 'Pineau des Charentes',  
**Merlot / Cabernet Sauvignon, NV Bordeaux** . . 64

Isole e Olena, Vin Santo del Chianti Classico  
**Malvasia / Trebbiano, Tuscany 2006** . . 60

## SHERRY

Amontillado Contrabandista 12

## PORT

Smith Woodhouse Late Bottled Vintage Port 12

## AMARO

Nonino 13