



CINDY'S



PRIVATE DINING

Lunch Menu



A PERENNIAL ENGAGEMENT

\$85 per person

\$12 per guest for any additional items per section

STARTERS

select one

FALAFEL

harissa, roasted cauliflower, cucumber, curry pickle, raita, mint

SMOKED FISH BOARD

housemade crème fraîche, roe, stone-ground mustard, dill

LAMB CARPACCIO

lamb loin, shawarma spice, confit tomato, tzatziki, feta, warm pita

SALADS

select one

CRUNCHY LETTUCES

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

FARM SPINACH & KALE

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

ENTREES

table side choice of entree

select two

LOCAL ANGUS BURGER

monterey jack, carrot ketchup, pepper jam, baby kale, fries

ORA KING SALMON

pickled garlic scape gribiche, pommes rösti, horseradish cream, spicy greens

GNOCCHI PARISIENNE

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

DUCK CONFIT

tamarind barbecue, braised heirloom beans, smoked apple butter, brussel slaw

SIDES

select two

SEASONAL MARKET VEGETABLE

locally sourced, roasted & glazed

HAND CUT BBQ CHIPS

FRENCH FRIES

* add herb roasted amish chicken breast, or poached shrimp to your salad for an additional

\$10 per guest



DESSERTS

select two

LEMON YUZU TART

fresh lemon, yuzu custard

CHOCOLATE POT DE CRÈME

rich dark chocolate custard, whipped cream and chocolate crispies

ASSORTED FRENCH MACARONS

lemon, coffee, gianduja, dark chocolate

STATIONS

minimum of ten per selection is required

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*



*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

MISS BEAUREGARDE 12

blueberry-ginger demerara, rosemary, off color apex predator

It's an off color mimosa.

HOWL AT THE JUN 15

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.

GREY GARDEN 14

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.

KOTODAMA 16

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 15

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.

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

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 LUNCH

Château d'Orignac 'Pineau des Charentes',
Merlot / Cabernet Sauvignon, NV Bordeaux . . 16

Isole e Olena, Vin Santo del Chianti Classico
Malvasia / Trebbiano, Tuscany 2006 . . 20

SHERRY

Amontillado Contrabandista 12

PORT

Smith Woodhouse Late Bottled Vintage Port 12

AMARO

Nonino 13