



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

LAND | AIR | SEA

SALAMI & PICKLED ASPARAGUS SKEWER 72

pickled spring asparagus, dijon, wrapped with a local salami

ANGUS BEEF 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

ANGUS BEEF TENDERLOIN

horseradish crème, pot roast vegetables, black garlic emulsion

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

MEZZE MANICHE BOLOGNESE

white soffritto, pecorino romano

RUBY RED 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

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