



CINDY'S



PRIVATE DINING

family-style dinner

CANAPÉS

minimum of one dozen per selection is required all canapés are priced by the dozen

VEGETABLE

BURRATA CRISP (GF) 96

artichoke caponata, pine nuts, aged balsamic vinaigrette, quinoa crisp

SPRING SUCCOTASH AMUSE 72

asparagus veloute, farm asparagus, mushrooms, peas

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

anticuchera sauce, asparagus relish

CHICKEN CONFIT RILLETTE 84

toasted ciabatta, dijon, arugula, pickle

GLAZED PORK BELLY 72

rhubarb beer jam, white asparagus, pickled ramp jus

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

OYSTERS ON THE HALF SHELL 60

yuzu pearls, crème fraiche, mignonette

*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

SALAD

can be made vegan upon request

CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan, sourdough crouton

FARM SPINACH & KALE

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

BIBB & BLUE

chicories, bibb, spiced pecan, tart cherry, farmhouse blue, rhubarb vinaigrette

ENTREE

vegan/vegetarian options available upon request

PRIME NEW YORK STRIP

anticuchera sauce, white asparagus, grilled potato, charred spring onion

GUNTHORP FARMS BRICK CHICKEN

sweet peppers, new potato, garlic conserva, preserved lemon

CONFIT PORK BELLY

turnip cream, rhubarb beer jam, morels, white asparagus, pickled ramp jus

GRILLED COBIA LOIN

chili yogurt marinade, yellow lentils, spring kachumber, coriander raita

MEZZE MANICHE BOLOGNESE

veal, pork, white soffritto, pecorino romano



SIDES

CRISPY POTATO

spring onion ranch

ROASTED MUSHROOMS

maitre d'hotel butter

CELERY ROOT PAVE

white cheddar, black truffle, mache



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

*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

personalized from our award-winning pastry chef, Jove Hubbard

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

LEILA

tito's vodka, cocchi americano, emperor's chamomile, lemon, cucumber, peychaud's
Refreshing, bright, and perfect for summer patio weather; Leila starts and ends your day right.

SIEMPRE, SI

lunazul reposado tequila, blume marillen, apricot eau-de-vie, pineapple, fresno chili, lime
The subtle heat on this Margarita marries perfectly with notes of juicy pineapple and ripe apricot.

AMORE AMARO

ramazzotti amaro, fernet-branca, allspice, pecan, hibiscus, pineapple
Alluring and confusing, the addiction of bitter love stems from its balance and complexity.

SCOBY SNACK

citadelle gin, frog juice kombucha, grapefruit, sparkling rosé
Our riff on the French 75 packs a punch with this fruity & fresh kombucha.

WELCOME BACK

absolut elyx, dimmi, ginger-demerara, lime, club soda
An invigorating take on a Moscow Mule, made more voluptuous by white stone fruit; with each sip, the drink whispers, "welcome back."

ROMAN HOLIDAY

amaro meletti, campari, pineapple, lime, kyoto black cold brew, cinnamon
Based on the classic tiki drink, Jungle Bird, this Italian interpretation is elegant, bittersweet, and complex.

CLASSIC SERVICE

large format cocktails, cures 10-20
180 | 300

MANHATTAN

rittenhouse rye, cocchi torino, angostura

NEGRONI

beefeater gin, campari, cocchi torino

MARGARITA

el jimador tequila, pierre ferrand dry curacao, lime, sugar

OLD FASHIONED

russell's reserve 10 yr, demerara syrup, angostura bitters, orange peel



CUSTOM APOTHECARIES

make your event special by toasting with a custom crafted apothecary made by our beverage manager, 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

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

Selbach QBA Riesling, Mosel 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

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