



# 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

*select one*

*\*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

*select three*

*\*vegan/vegetarian options available upon request\**

### PRIME NEW YORK STRIP

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

### GREEN CIRCLE 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.*



## CUSTOM APOTHECARIES

*make your event special by toasting with a custom crafted apothecary made by our beverage manager, starting at \$500*

# 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





# 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