



THE FOOD STUDIO

sample menu

PLATED DINNER

\$70 per person

static appetizer

Charcuterie Board

passed appetizers

Pumpkin Crostini

Fried sage/hazelnuts/crisp pork jowl

Dinner

Paddlefish Caviar

Cauliflower crème fraiche/egg yolk/crispy pancake

dinner

Yellowfin Crudo

Olive oil emulsion/olive/tomato/herb/smoked chili/crisp risotto

Asparagus

Poached egg/truffle/grilled cheese

Rib Eye loin medallion

Farrow butternut hash/yellowfoot mushrooms/roasted shallot

Alfongado

Rich vanilla gelato/espresso/nutmeg tuile

Pricing based on parties of 20 or more. 25% service charge will be added. Additional labor for parties exceeding 3 hours will be charged at \$50 per hour per service person. Price does not include gratuity, alcohol, or travel time. We are happy to accommodate for allergies or dietary preferences.