



# THE FOOD STUDIO

## *sample menu*

### PLATED DINNER

\$70-\$75 per person

#### *static appetizers*

Charcuterie AND CHEESE

#### *passed appetizers*

Pumpkin - pork jowl BEIGNETS

Fried sage | hazelnut AIOLI

Paddlefish Caviar

Cauliflower crème fraiche | egg yolk | crispy pancake

#### *dinner*

Yellowfin Crudo

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

Charred winter vegetables | buratta | black walnut | cress

Rib Eye loin medallion

Farrow butternut hash | yellowfoot mushrooms | roasted shallot | SAGE DEMI GLACE

DARK CHOCOLATE GATEAU

vanilla gelato | espresso 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.