

# PRIVATE PARTY DINNER MENU

FOR GROUPS OF 15 TO 30 GUESTS.

## PASSED HORS D'OEUVRES

(ONE EACH PER PERSON)

ENDIVE SPEARS  

DUNGENESS CRAB CAKE WITH PEPPER AIOLI

MINI BEEF WELLINGTON

PORTOBELLO & PROSCIUTTO 

16

## SALADS

SELECT ONE OPTION FOR THE ENTIRE GROUP

MIXED GREENS  

PICKLED ONION, POINT REYES FARMSTEAD BLUE CHEESE  
SPICED ALMONDS, ROASTED SHALLOT-CHAMPAGNE VINAIGRETTE

7

CAESAR SALAD

CRISP LETTUCE, HOUSE-MADE DRESSING  
CROUTONS, PARMIGIANO-REGGIANO

9

## ENTRÉES

ORDERED NIGHT OF EVENT

SERVED WITH A STARCH AND VEGETABLE DU JOUR

THE FIREHOUSE FILET MIGNON

BLACK GARLIC DEMI-GLACE

43

DAY BOAT FRESH FISH

ASK YOUR SERVER FOR TODAY'S SELECTION

37

ROSEMARY CHICKEN

ORGANIC BREAST, CHICKEN DEMI-GLACE

28

GRILLED BERKSHIRE PORK CHOP

BLACK GARLIC DEMI-GLACE

30

DAILY FRESH VEGETARIAN SELECTION 

SEASONAL INGREDIENTS

26

## DESSERTS

SELECT ONE OPTION FOR THE ENTIRE GROUP

CHOCOLATE PAVÉ GÂTEAU

SALTED CARAMEL

10.50

CRÈME BRÛLÉE

VANILLA CRÈME BRÛLÉE, SEASONAL FRUIT

10.50

MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE. SPLIT ENTRÉES NOT PERMITTED.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.