





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-SHALLOT AIOLI
MINI BEEF WELLINGTON
PORTOBELLO & PROSCIUTTO
12

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-GLACÉ
41

DAY BOAT FRESH FISH
ASK YOUR SERVER FOR TODAY'S SELECTION
35

ROSEMARY CHICKEN
ORGANIC BREAST, CHICKEN DEMI-GLACÉ
26

GRILLED BERKSHIRE PORK CHOP
BLACK GARLIC DEMI-GLACÉ
29

DAILY FRESH VEGETARIAN SELECTION 
SEASONAL INGREDIENTS
24

DESSERTS

SELECT ONE OPTION FOR THE ENTIRE GROUP

CHOCOLATE PAVÉ GÂTEAU
SALTED CARAMEL
9.50

CRÈME BRÛLÉE
VANILLA CRÈME BRÛLÉE, SEASONAL FRUIT
9.50

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.