



ARCHETYPE

Fall Large Party Menu Dinner | 4 Courses

FIRST...

shared starters

OYSTERS

sherry mignonette

AVOCADO TOAST

white gulf shrimp, bacon, basil pesto, raw vegetables

DEVEILED EGGS

smoked salmon, dill, jalapeno, pickled onion

MUSSELS

seasonal accompaniments

SECOND...

choice of

CORN SOUP

basil, lime cream, chive blossom, borage, popcorn

BABY LETTUCES

herbs, crème de fromage, cherry tomatoes, pickled summer squash, crispy shallots, sunflower seeds

HEIRLOOM TOMATO SALAD

burrata, tomato water vinaigrette, pumpkin seed condiment, cilantro, agretti

THEN...
choice of

FIVE MINUTE EGG & BRASSICAS

cauliflower puree, roasted romanesco, broccoli di cicicio,
mustard seed vinaigrette

GRILLED CALIFORNIA HALIBUT

corn puree, ramp puree, pole beans, ramp puree, cucumber-
peach relish, sweet peppers, basil

CHICKEN & POTATO DUMPLINGS

black truffle butter, summer beans, nameko mushrooms

GRILLED GRASS FED RIBEYE

crispy potatoes, english peas, maitake mushrooms, herb butter

TO FINISH...
choice of

MAPLE SUGAR DONUT HOLES

butter pecan sauce

FROMAGE BLANC CHEESE CAKE

meyer lemon sorbet, poppy seeds, pine nut crust

DARK CHOCOLATE PROFITEROLES

white chocolate ice cream, milk chocolate sauce

HOUSE MADE ICE CREAM & SORBET

seasonally selected