

SAMPLE MENU: FAMILY-STYLE DINNER

- \$85 per person for food, plus tax, healthcare charge & service charge -

HORS D'OEUVRES

ARTISAN MATZO *cultured butter, sea salt & black pepper* v

LAVENDER ALMONDS *story available upon request* vegan/gf

MARINATED OLIVES *tomato garum & fennel* vegan/gf

CUCUMBER HALF-SOURS *dill pickle hot sauce* vegan/gf

DEANIE'S CORNBREAD *green chili-honey butter* v

SALADS

FARMERS MARKET LETTUCES *herbs & flowers* vegan/gf

TOMATOES OREGENATO *whipped ricotta & marinated mussels* av/agf

ACG CAESAR *gem lettuce, anchovy, caper, croutons & egg yolk bottarga* av/vq/agf

MAINS

JEREMIAH'S WOOD-GRILLED CHICKEN *gooseberry sauce with habenero* gf

KOJI-MARINATED FLATIRON STEAK *salsa verde* gf

SIDE DISHES

FRIES & AIOLI

SOUTHERN KUGEL *ricotta, chow-chow, pecan & sage brown butter* v

DESSERTS

CHOCOLATE CAKE *malted frosting* v

"WORLD-FAMOUS" ROSE PETAL PIE *pretzel crust*

v = vegetarian av = available vegetarian vq = available vegan gf = gluten-free

*A 4% surcharge is added by the restaurant to help offer fully-covered healthcare to our employees.
A 20% service charge is also added to your menu. That service charge goes directly to our employees.*