

THE RESTAURANT AT NORTH BLOCK

EVENT DINNER FALL | PLATED | PARTIES OF 6 TO 16

MENU A

3-COURSE

\$125 PER PERSON

CHOICE OF ONE STARTER

CHOICE OF TWO MAIN

*VEGETARIAN OPTION IS AVAILABLE

CHOICE OF ONE DESSERT

MENU B

4-COURSE

\$140 PER PERSON

CHOICE OF ONE STARTER

CHOICE OF ONE PASTA TASTING

CHOICE OF TWO MAIN

*VEGETARIAN OPTION IS AVAILABLE

CHOICE OF ONE DESSERT

ADD FOR THE TABLE

HOUSE-MADE SOUR DOUGH +\$5 PER PERSON

WHIPPED BUTTER, OLIVE OIL, SEA SALT

HAND PULL BURRATA +\$7 PER PERSON

PROSCIUTTO DI PARMA, FIGS, LEMON OLIVE OIL

OYSTERS ON THE HALF SHELLS \$45 PER DOZEN

MIGNONETTE, GARDEN LEMON

BEEF CURED SALMON +\$8 PER PERSON

ORAC KING SALMON, GARDEN HERBS, PICKLED BLACK BERRIES, CUCUMBERS

SNAKE RIVER FARM BEEF CARPACCIO +\$7 PER PERSON

ROASTED GARLIC AIOLI, ARUGULA, MUDDICA, TINY VEGETABLES, AGRUMATO

DINNER MENU

STARTERS, SELECT ONE

FARM SALAD

TENBRINK FARM GREENS, LOCAL SHAVED VEGETABLES, BANYULS VINAIGRETTE

BUTTERNUT SQUASH VELOUTÉ

BUTTERNUT SQUASH, CRÈME FRAICHE, SAGE

OUR GARDEN BEETS

PICKLED BEETS, MT TAM COWGIRL CREAMERY, CRÈME FRAICHE, PICKLED KUMQUATS

ROCK SHRIMPS

MAITAKE MUSHROOMS, CIPOLLINI ONIONS, CREAMY POLENTA

CHARRED OCTOPUS

BELUGA LENTILS, TOMATO SOFRITTO, YUKON GOLD POTATOES

PASTA TASTING, SELECT ONE

HOUSE-MADE PASTA, 4-COURSE ONLY

CLASSIC CACIO E PEPE

SPAGHETTONI, TELLICHERRY PEPPERCORN, PECORINO ROMANO

BOLOGNESE TRADIZIONALE

TAGLIATELLE PASTA, PARMIGIANO REGGIANO

GNOCCHI AL RAGU

BRAISED OXTAIL, SAN MARZANO TOMATOES, PARMIGIANO REGGIANO

TORTELLACCI ALLA MONTOVANA

RED KURI SQUASH, PEAR MOSTARDA, BUTTER SAGE SAUCE

MAINS, SELECT TWO

FIRE ROASTED CHICKEN

MARY'S CHICKEN, WILD MUSHROOMS, CONFIT POTATOES, CHICKEN JUS

S.F BLACK COD

AUTUMN VEGETABLES, CONSOMMÉ

CALIFORNIA HALIBUT

BUTTERNUT SQUASH, PICKLED BLUEBERRIES, PARSNIP PURÉE

SNAKE RIVER FARM SHORT RIB

CHANTERELLES MUSHROOMS, CREAMY POTATOES, BORDELAISE SAUCE

NY SIRLOIN

14-DAY DRY AGED, BRUSSELS SPROUTS, POTATO PAVE, CABERNET JUS

PLATED DESSERT, SELECT ONE

MACALLAN 18 CARAMEL BUDINO

MUSCOVADO CANE SUGAR, PISTACHIO, CHANTILLY CREAM

CHOCOLATE MOUSSE

VALRHONA 64% MANJARI, SPONGE CAKE, STRAWBERRY COMPOTE

LEMON TART

LEMON CURD, ITALIAN MERINGUE, OVIS MOLLIE CRUST

ANGEL FOOD CAKE

STRAWBERRIES, MASCARPONE CHEESE, FRESH MINT

PAVLOVA

CRÈME DIPLOMATE, LEMON SAUCE, BERRIES

THE RESTAURANT AT NORTH BLOCK

EVENT DINNER FALL | FAMILY STYLE | PARTIES OF 10 TO 60

MENU A

3-COURSE

\$135 PER PERSON

CHOICE OF TWO STARTERS

CHOICE OF TWO MAIN

*VEGETARIAN OPTION IS AVAILABLE

CHOICE OF TWO DESSERT

MENU B

4-COURSE

\$145 PER PERSON

CHOICE OF TWO STARTER

CHOICE OF TWO PASTA

CHOICE OF TWO MAIN

*VEGETARIAN OPTION IS AVAILABLE

CHOICE OF TWO DESSERTS

ADD FOR THE TABLE

HOUSE-MADE SOUR DOUGH +\$5 PER PERSON

WHIPPED BUTTER, OLIVE OIL, SEA SALT

ARTISANAL CHEESES \$8 PER PERSON

LOCAL CHEESES, HOUSE MADE PRESERVES, MIX NUTS,

BREAD STICKS, SONOMA HONEY

OYSTERS ON THE HALF SHELL \$45 PER DOZEN

MIGNONETTE, GARDEN LEMON

HAND PULL BURRATA +\$7 PER PERSON

PROSCIUTTO DI PARMA, FIGS, LEMON OLIVE OIL

DINNER MENU

STARTERS, SELECT TWO

FARM SALAD

LOCAL FARM GREENS & SHAVED VEGETABLES,

BANYULS VINAIGRETTE

CARROT HUMMUS

SELECTIONS OF SEASONAL VEGETABLES

OUR GARDEN BEETS

MT TAM CHEESE, PICKLED BEETS, CARA CARA ORANGES,

MICRO MINT

TOMALES BAY MUSSELS

CHARDONNAY-BUTTER LEMON SAUCE

CHARRED OCTOPUS

FINGERLING POTATOES, ROMESCO SAUCE,

CAULIFLOWER CREMA

PASTA, SELECT TWO

HOUSE-MADE PASTA, 4-COURSE ONLY

CLASSIC CACIO E PEPE

RIGATONI, TELLICHERRY PEPPERCORN,

PECORINO ROMANO

BOLOGNESE TRADIZIONALE

RIGATONCINI PASTA, PARMIGIANO REGGIANO

GNOCCHI AL RAGU

BRAISED OXTAIL, SAN MARZANO TOMATOES,

PARMIGIANO REGGIANO

TORTELLACCI ALLA MONTOVANA

RED KURI SQUASH, PEAR MOSTARDA,

BUTTER SAGE SAUCE

MAINS, SELECT TWO

FIRE ROASTED CHICKEN

MARY'S CHICKEN, ROMANESCO, ROASTED POTATOES, CHICKEN JUS

ORA KING SALMON

HEIRLOOM CARROTS, CELERY ROOT CREMA,

BEURRE BLANC SAUCE

CALIFORNIA HALIBUT

ASPARAGUS, LEEKS & MUSHROOMS RELISH,

HOLLANDAISE SAUCE

CHARRED OCTOPUS

CAULIFLOWER CREMA, FINGERLING POTATOES,

ROMESCO SAUCE

SNAKE RIVER FARM SHORT RIB

WILD MUSHROOMS, CREAMY POTATOES, BORDELAISE SAUCE

NEW YORK SIRLOIN

14-DAY DRY AGED, BROCCOLI RABE, CREAMY POTATOES, CABERNET

JUS

DESSERT, SELECT TWO

CHOCOLATE MOUSSE

VALRHONA 64% MANJARI, SPONGE CAKE, STRAWBERRY COMPOTE

LEMON TART

LEMON CURD, ITALIAN MERINGUE, OVIS MOLLIE CRUST

WILD BERRIES

CHANTILLY CREAM, LOCAL BERRIES, LOCAL HONEYS

HOUSE MADE ZEPPOLES

CINNAMON SUGAR, MEYER LEMON ZEST

ANGEL FOOD CAKE

STRAWBERRIES, MASCARPONE CHEESE, FRESH MINT

PAVLOVA

CRÈME DIPLOMATE, LEMON SAUCE, BERRIES

THE RESTAURANT AT NORTH BLOCK

RECEPTION EVENT MENU

CANAPES

ALL CANAPES REQUIRE A MINIMUM ORDER OF 25 PIECES PER ITEM. PRICES BELOW REFLECT INDIVIDUAL PIECES.

EARTH

\$7 PER PIECE

CARROT HUMMUS, BREAKFAST RADISHES

CARAMELIZED FIGS, GOAT CHEESE MOUSSE

TWICE BAKED POTATO, TRUFFLE MUSHROOM DUXELLES

CHEESE CRACKER 'CHEEZE-IT', CONFIT FENNEL, BEE POLLEN

BUTTERNUT SQUASH SOUP SHOOTERS

ARANCINI, POINT REYES, TOMA CHEESE

LAND

\$9 PER PIECE

CRISPY CHICKEN, GARLIC AIOLI

SMOKED DUCK, CITRUS MASCARPONE, WALNUT CRACKER

STEAK TARTARE, BRIOCHE

BEEF SLIDERS

14-DAY DRY AGED NY STEAK, POTATO PAVE

SEA

\$8 PER PIECE

MINI DUNGEONS CRAB CAKES, AVOCADO MOUSSE

DUNGENESS CRAB FRITTERS, AIOLI

YELLOWFIN TUNA TARTARE, SEPIA INK CRACKER

JUMBO SHRIMP, COCKTAIL SAUCE

SMOKED SALMON, FENNEL MOUSSE

LOBSTER MEDALLIONS, HERB EMULSION