

3 COURSE PRE-FIXE MENU

Private Dining | Fall & Winter
\$95 / per person

PRE-STARTERS

These items are available at an additional cost and may be ordered during your event

Japanese Milk Bread +\$5 per person

FIRST COURSE

Roasted Beet & Chicory Salad

Whipped Goat Cheese, Pear, Candied Pistachio, Pickled Shallot, Pomegranate Vinaigrette

Little Gem Salad

Compressed Apple, Point Reyes Blue Cheese, Candied Walnut, Cider Vinaigrette

Roasted Delicata Squash

Whipped Ricotta, Charred Radicchio, Spiced Pepitas, Pomegranate, Brown Butter-Maple Vinaigrette

Smoked Trout Rillettes

Crispy Potato Rösti, Crème Fraîche, Pickled Shallot, Trout Roe, Dill

SECOND COURSE

Chestnut Agnolotti

Brown Butter, Roasted Sunchoke, Truffle, Parmesan, Crispy Sage

Duck Breast

Celery Root Purée, Braised Red Cabbage, Roasted Pear, Black Garlic Jus

Seared Sea Bass

Saffron-Fennel Velouté, Braised Leek, Fingerling Potato, Preserved Lemon

Red Wine Braised Short Rib

Potato Pavé, Caramelized Endive, Cipollini Onion, Red Wine Jus

THIRD COURSE

Brown Butter Financier

Roasted Pear, Honey Diplomat, Salted Caramel

Dark Chocolate Cremeux

Espresso, Hazelnut Praline, Cocoa Nib

20% automatic gratuity and 7.5% sales tax apply

COUNTING
HOUSE



3 COURSE PRE-FIXE MENU

Private Dining | Fall & Winter
\$85 / per person

PRE-STARTERS

These items are available at an additional cost and may be ordered during your event

Japanese Milk Bread +\$5 per person

FIRST COURSE

Poached pear Salad

Poached pear, Citrus, Mascarpone, ginger- honey syrup

Little Gem Salad

Compressed Apple, Point Reyes Blue Cheese, Candied Walnut, Cider Vinaigrette

Japanese Milk Bread +\$5 per person

SECOND COURSE

Sfogolia Lorda

Ricotta, Black Garlic, Parmesan Fonduta, Charred Mushroom, Chive Oil

Cider Glazed Chicken

Celery Root Puree, Roasted Delicata, Cipollini, Sage & Mustard Seed Jus

Grilled Black Cod

Curry Velouté, Roasted Cauliflower, Golden Raisin Caper Relish, Curry leaf oil

Braised Beef Cheek

Onion Cream, Foraged Mushroom, Jerusalem Artichoke

THIRD COURSE

Seasonal Sorbet

Meringue, Macerated Fruit

Chef's Choice

20% automatic gratuity and 7.5% sales tax apply

COUNTING
HOUSE

