



C A F E P I N O T

REHEARSAL DINNER MENU



"If the Oscars were awarded for cooking, Joachim Splichal would have to bunk out in the garage to make room for them in his house"

- *New York Times*



Best Ambience, Los Angeles and Orange County

-*Opentable*



Best Service, Los Angeles and Orange County

-*Opentable*



Best Outdoor Dining, Los Angeles and Orange County

-*Opentable*



WineSpectator Award of Excellence

3-COURSE DINNER \$65

| | |
|-----------------------|--|
| GROUPS OF 25 OR FEWER | Select 2 appetizers, 3 entrées, 2 desserts |
| GROUPS OVER 25 | Select 1 appetizer, 2 entrées, 1 dessert |
| GROUPS 40 OR MORE | Select 1 appetizer, 1 entrée, 1 dessert |

3 entrées may be selected with entrée counts 1 week in advance

STARTER

Arugula summer salad, goat cheese, baby artichoke, red onion, citrus vinaigrette

Baby mixed green salad, mixed greens, blue cheese, candied almonds, green apples, figs, balsamic vinaigrette

Quinoa salad, baby wild arugula, breakfast radish, walnuts, grilled corn, garlic sherry vinaigrette

ENTRÉE

Atlantic salmon, haricot verts, shallots, hazelnuts, buerre blanc

Pork belly, broccolini, mustard cream, peach, pearl onions

Jidori chicken breast, potato purée, English peas, wild mushrooms, jus

Hanger steak, potato mousseline, spinach, current bordelaise

****Vegetarian option available upon request*

DESSERT

Vanilla bean panna cotta, fresh berries, raspberry coulis

Flourless chocolate cake, vanilla bean gelato

PREMIUM DINNER \$95

| | |
|----------------------------|--|
| TRAY PASSED HORS D'OEUVRES | Select 3 for 30 minutes |
| GROUPS OVER 25 | Select 1 appetizer, 2 entrées, 1 dessert |
| GROUPS OF 25 OR FEWER | Select 2 appetizers, 3 entrées, 2 desserts |
| GROUPS 40 OR MORE | Select 1 appetizer, 1 entrée, 1 dessert |

Includes Champagne toast
3 entrées may be selected with entrée counts 1 week in advance

TRAY PASSED HORS D'OEUVRES

Wild mushroom risotto arancini, truffle aioli
Blue cheese Chantilly, bacon brioche crouton
Burrata cheese, tomato jam, basil
Chèvre goat cheese balls, crushed pistachio, balsamic
Citrus-cured salmon, pickled pearl onions, everything bagel, crème fraîche
Whitefish ceviche, lime, avocado
Ahi tuna tartare, avocado mousse, crispy wonton
Beef short rib, horseradish cream, chives
Portobello tempura fries, ponzu sauce
Pork belly, fermented oil, peanut crunch, scallion
Crab cakes, spicy lemon aioli
Heirloom tomato gazpacho shooters

STARTER

Arugula summer salad, goat cheese, baby artichoke, red onion, citrus vinaigrette
Baby mixed green salad, mixed greens, blue cheese, candied almonds, green apples, figs, balsamic vinaigrette
Quinoa salad, baby wild arugula, breakfast radish, walnuts, grilled corn, garlic sherry vinaigrette
Burrata peppernata salad, roasted sweet ripe vine peppers, burrata cheese, pesto, fried panko

OPTIONAL COURSE \$15 SURCHARGE

Mushroom risotto, forest mushrooms, Parmesan cheese
Thai snapper, crispy potato, soy vinaigrette
Gazpacho, tomato gazpacho, watermelon, micro cilantro
Asparagus salad, shaved asparagus, snow peas, radish, parmesan, Meyer lemon vinaigrette

ENTRÉE

Seared halibut, creamed corn puree, cherry tomatoes, asparagus, bacon
Atlantic salmon, haricot verts, shallots, hazelnuts, buerre blanc
Pork belly, broccolini, mustard cream, peach, pearl onions
Jidori chicken breast, potato purée, English peas, wild mushrooms, jus
Beef tenderloin, potato mousseline, spinach, currant bordelaise

DESSERT

Vanilla bean panna cotta, fresh berries, raspberry coulis
Flourless chocolate cake, vanilla bean gelato
Assorted petit fours

RECEPTION STATIONS \$75

Select 1 starter station, 2 entrée stations, 1 dessert station

STARTER

FARMER'S MARKET STATION

Seasonal raw and cooked vegetables, charred scallion, Green Goddess dressing
Little gem salad, toasted Marcona almonds, heirloom tomatoes, lemon vinaigrette

CHEESE STATION

Selection of imported and domestic cheese
Served with Honeycomb, toasted Marcona almonds, kumquat marmalade

ENTRÉE

SLIDER STATION

 Choice of dry-aged beef or salmon burgers

Choice of accompaniments Raclette cheese, heirloom tomatoes, caramelized onions, butter lettuce, spicy Thousand Island, whole grain mustard aioli

BAKED POTATO STATION

 Mini Yukon gold potatoes

Served with Bacon lardon, scallions, aged Cheddar cheese, crème fraîche

MAC & CHEESE STATION

Macaroni and cheese

Served with Aged Cheddar cheese

Choice of Wild mushrooms, bacon lardons, crispy shallots
Add lobster for \$5 surcharge

PRIME RIB CARVING STATION

 \$20 SURCHARGE

Roasted prime rib

Served with Creamy horseradish, grilled onions, au jus

DESSERT

Assorted petit fours

Assorted mini cupcakes

BAR SERVICE

Brands are subject to change depending on availability

Sponsored bar package allows guests of your event to consume an unlimited amount of beverages listed within the package

BEER AND WINE SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, house wine, Champagne, bottled water, soda, and fruit juices

ONE HOUR \$22

TWO HOURS \$25

THREE HOURS \$28

WELL BRAND SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, well liquor, wine, Champagne, bottled water, soda, and fruit juices

ONE HOUR \$25

TWO HOURS \$30

THREE HOURS \$35

CALL BRAND SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, call liquor, wine, Champagne, bottled water, soda, and fruit juices

ONE HOUR \$35

TWO HOURS \$40

THREE HOURS \$45

PREMIUM BRAND SPONSORED BAR PACKAGE

Assortment of domestic and imported beers, premium liquor, wine, Champagne, bottled water, soda, and fruit juices

ONE HOUR \$45

TWO HOURS \$50

THREE HOURS \$55

#BUBBLEBAR \$5 per person

House sparkling with a taste of berry liqueur

Choice of Current, raspberry, blackberry, wild strawberries, Saint Germain

GIN & TONIC GARDEN BAR \$5 per person

Choice of gin Burnetts, Tanqueray, St. George

Rosemary and lavender, gin, rosemary and lavender syrup, lemon, tonic

Grapefruit and cilantro, gin, cilantro, grapefruit, lime, tonic

Jalapeño and cucumber, gin, muddled jalapeño and cucumber, lime, tonic