

BAYBERRY GARDEN

DINNER EVENT MENU

FOUR COURSES SERVED FAMILY STYLE

our favorite way to host

TIER 1 — \$85 PP

(2) first, (2) second, (2) third, (2) fourth

TIER 2 — \$125 PP

(2) first, (3) second, (3) third, (3) fourth



FIRST

CRUDO DUO (+\$5 PP)*

ora king salmon, yellowfin tuna, or fluke with seasonal accompaniments

OLIVES + ROASTED PEPPERS

marinated with thyme, rosemary, orange

PICKLES

seasonal selection

HUSH PUPPIES

smoked whitefish, jalapeño remoulade

MUSHROOM FRITTO MISTO

french-style curry spice, aioli

BABY LETTUCES

blood orange, radish, ricotta salata, sesame

GRILLED CAESAR

anchovy, sourdough, parmesan custard

SECOND

ROASTED SQUASH + ENDIVE

mimolette cheese, moscatel vinaigrette, toasted pepita

SLOW-ROASTED CARROTS

verjus, whipped goat cheese, hazelnut, pickled golden raisin

CHARRED BROCCOLI

miso bagna cauda, parmesan, thai basil

CHITTARA

housemade pasta, kale pesto, hazelnut, parmesan

MACCERONCHINI

housemade pasta, duck ragu, braised kale, breadcrumbs

THIRD

THE CATCH

PEI mussels, daikon, tomato + white wine broth

SALMON

*sorrel velouté, mushroom, radish**

ROASTED VEGETABLES

Rogue lettuce greens, romesco, fried garlic, pistachio

CABBAGE

squash, potato, vegetable demi-glace

BRICK CHICKEN

white beans, spinach, fennel, calabrian chili, breadcrumb

PORK SHANK (+\$7 PP)*

polenta, salsa verde

STEAK FRITES (+\$15 PP)*

*NY strip au poivre, herb-salt fries, garlic aioli**

FOURTH

COFFEE CUSTARD TART

white chocolate, espresso liqueur, amaro caramel (GF)

PROFITEROLES

golden milk ice cream, rum raisin, chai ganache

CHOCOLATE SPONGE CAKE

passionfruit, cocoa nib meringue (GF)

SORBET TRIO

house selection of rotating flavors (GF)

SUPPLEMENTS *à la carte*

OYSTERS (+\$38 PER DOZEN)

RI daily selection, preserved lemon mignonette, hot sauce from the larder

SHRIMP COCKTAIL (+\$9 PER 1/2 DOZEN)

piri piri cocktail sauce, lemon

BLACK TRUFFLES (+MARKET PRICE)

UNI (+\$10 PP)

Maine sea urchin, chili crisp aioli, togarashi, lavash

CAVIAR SERVICE | 12G / 30G / 50G

Osetra | \$48 / \$123 / \$210

Siberian | \$33 / \$72 / \$123

FOR YOUR CONSIDERATION

* ADDITIONAL CHARGE PER PERSON FOR SELECT ITEMS
only applicable to tier 1

MENU CHANGES

our menu is hyper-seasonal and subject to change. we will make every effort to communicate changes with the host prior to the Garden Party

ALLERGIES AND RAW FOOD

please alert your server of any known allergies or dietary restrictions. consuming raw or under-cooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

OUTSIDE DESSERTS

we do not permit any outside food or beverage of any kind. please inquire about specialty larger format desserts created by our in-house pastry team.