

BAYBERRY GARDEN

LUNCH EVENT MENU

THREE COURSES, SERVED FAMILY STYLE

our favorite way to host

TIER 1 — \$35 PP

(2) first, (2) second, (1) third

TIER 2 — \$55 PP

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



FIRST

PICKLES
from the larder

OLIVES + ROASTED PEPPERS
thymes, orange, rosemary

DUCK RILLETTE
house jam, whole grain mustard, crackers

BABY LETTUCES
blood orange, radish, ricotta salata, sesame

GRILLED CAESAR
anchovy, focaccia, parmesan custard

FARRO
candied pecan, pickled grape, beet, goat cheese

COBB SALAD
house bacon, egg, blue cheese, avocado, tomato

SECOND

SEASONAL QUICHE
served with Rogue Lettuce greens

SMOKED WHITEFISH MELT
tomato, cheddar, pickled onion

JAMBON BEURRE
jambon de Paris, butter, radish, house baguette

BEET REUBEN*
beet pastrami, house sauerkraut, gruyère, special sauce, dark rye

STEAK FRITES (+\$10 PP)*
NY strip steak, herb salted fries, sauce au Poirve, garlic aioli

THIRD

CHOCOLATE CHIP COOKIE
brown butter toffee

OLIVE OIL CAKE
chantilly, lemon

SORBET
seasonal selection

SUPPLEMENTS *à la carte*

OYSTERS (+\$38 PER DOZEN)
daily selection, preserved lemon mignonette, hot sauce from the larder

SHRIMP COCKTAIL (+\$9 PER 1/2 DOZEN)
piri piri cocktail sauce, lemon

CRUDO DUO (+\$8 PP)
ora king salmon + tuna or fluke with seasonal accompaniments

UNI (+\$7 PP)
Maine sea urchin, chili crisp aioli, togarashi, lavash

BREAD PLATE (+\$3 PP)
rosemary + sea salt focaccia, olive oil, roasted garlic, balsamic

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.