

Orchard City Kitchen Group Dining Dinner Menu



Vegetables+Grains

parisian GNOCCHI with parmesan fondue and pecans

warm SALSIFY salad with pear and honey-cumin vinaigrette

charred ROMAINE salad with garlic dressing and romano

roasted BROCOLLINI with queso fresco and chimichurri

Meat+Poultry

glazed PORK SHANKS with mustard jus and persimmon

korean fried chicken with scallion and lime

grilled NEW YORK STEAK with crispy potatoes and chimichurri

MEATLOAF with garlic mashed potatoes and brown gravy

Seafood

HAMACHI sashimi with aguachile, apples-daikon salad, and truffle oil

SHRIMP & GRITS with anson mills grits and "what's-this-here" sauce

TUNA crudo with mac nuts, soy-tahini, and house sriracha

uni GARLIC NOODLES with crushed chili and onsen egg

Sweets

chocolate torte with soft cream

DOLE WHIP © float with pineapple soda and coconut macaroon

All parties served family style.

5 plates for \$54 per person

8 plates for \$82 per person

Prices not inclusive of beverages, tax or gratuity

Group Dining Lunch Menu



TUNA CRUDO ◦ ahi tuna poke ◦ soy-tahini ◦ maui onion ◦ mac nuts

CRAB AND CORN DUMPLINGS ◦ dungeness crab ◦ corn broth ◦ serrano

BUTTER LETTUCE ◦ buttermilk ◦ pomegranate ◦ mushroom ◦ green beans

CARNE ASADA FRIES ◦ queso fresco ◦ jack cheese ◦ guacamole ◦ sour cream

SOUTHERN FRIED CHICKEN ◦ sandwich ◦ braised slaw ◦ remoulade

THE TARTINE ◦ open faced ◦ anjou pear ◦ parm ◦ squash

Dole © whip **SOFT SERVE** float with coconut cookie

(additional \$5.00 per guest)

\$40.00 per person price does is not inclusive of beverages, tax, or gratuity

Group Dining Brunch Menu



CITRUS SALAD ◦ pomegranate ◦ fermented honey yogurt ◦ granola

SMOKED SALMON ◦ blini ◦ crème fraiche ◦ red onion ◦ capers

biscuits ◦ bacon ◦ honey butter

FRENCH TOAST & FRIED CHICKEN ◦ persimmon salsa ◦ honey butter

CHILAQUILES ◦ tortillas ◦ salsa verde ◦ scrambled egg ◦ queso fresca

ginger CHICKEN SALAD ◦ cabbage ◦ cucumber ◦ sesame ◦ mayonnaise

DOLE WHIP © float with pineapple soda and coconut macaroon
(additional \$5.00 per guest)

\$40 per person price is not inclusive of beverages, tax, or gratuity