

## LOCAL KITCHEN & WINE MERCHANT

Fall/Winter PDI 2016

Small bites – serves 10 guests

Crostini   fig, gorgonzola, balsamic	40
Deviled eggs   pickled mustard seeds and pancetta	40
Marinated shrimp forks   castelvetrano olives	60
Lobster mac n cheese   chives and bread crumbs	80
Beef skewers   spicy almond ginger sauce and spiced cashews	60
Grilled octopus mini salad   olive, potato, arugula	50
Warm prosciutto wrapped dates   balsamic reduction	60
Grilled Chicken Skewers   lemon, herbs	50
Lamb Lollipops   pistachio, panta cassis mustard	70

\*\*\*\*\* Seasonal Vegan & Gluten Free Bites Available \*\*\*\*\*

Sliders – serves 10 guests

Meat Ball Sliders   veal, pork, beef , provolone & marinara	50
Poached Tuna Sandwich   romaine, quail egg	50
Vegetable slider   roasted vegetables and romesco	50

## Winter PDI 2016

Sweet bites - serves 10 guests (2bites per)

House mini cup cakes | assortment 45

Macaroons | assortment 45

Frangelico bread pudding | caramelized banana 45

Chocolate brownies | caramel gel and fleur de sel 45

Lemon bars | meringue 45

Assorted Fearless cookies 45

## LOCAL KITCHEN & WINE MERCHANT

Winter PDI 2016

### Platters

#### **Affettati misti \$150 serves 20 people**

Speck

Prosciutto

Salame

Soppressata

Served with seasonal accoutrements

#### **Formaggio \$180 serves 20 people**

Parmesan Reggiano

Cypress grove Truffle tremor goat cheese

Marin French Cheese Camembert

Cypress grove Midnight Moon Gouda

Served with assorted crackers, roasted almonds and marinated olives

#### **Verdure \$75 serves 20 people**

Seasonal vegetables

Best romesco ever

#### **Frutta Fresca \$100 serves 20 people**

Farmer's Market fresh fruit

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### **Frutti di mare \$500 serves 20 people**

Chilled prawns

Fresh oysters

Chilled Mussels

Chilled Clams

Served with mignonette, cocktail sauce, tartar sauce and crackers

Add chilled lobster **\$200**

Add chilled whole Dungeness crab **\$200**

### **Dessert station \$200 serves 20 people**

Assorted Fearless cookies

Lemon bars | meringue

Chocolate brownies with caramel gel and fleur de sel

Assorted Macaroons

Bread pudding with caramelized banana

## LOCAL KITCHEN & WINE MERCHANT

Winter PDI 2016

Family style - Serves 10 people

Chiaggio, Castel Franco, & Little Gem Salad | aged balsamic, shaved parmesan \$75

Red Quinoa and Bulgur Salad | fresh herbs, dried fruits, citrus vinaigrette \$75

Little gems | lemon anchovy, 6 minute egg, capers, basil, white anchovy \$75

Brussels Sprouts | dijon caper vinaigrette \$50

Smokey & spicy fries | five spices, aioli \$50

Truffle & parmesan fries | truffle oil, parmesan cheese \$60

Roasted fingerlings | extra virgin olive oil, herbs \$50

Sauteed swiss chard | extra virgin olive oil, garlic, chili \$55

Farro | roasted vegetables, rosemary, extra virgin olive oil \$50

Fish of the Day | roasted vegetable faro, salsa verde \$225

Italian meatballs | tomato sauce \$160

Whole Roasted Quail | lemon, fresh herbs \$220

Flat iron steak | olives, capers and tomato \$250

Gluten free Penne | vegetable ragout, parmesan \$150

Vegetarian Lasagna | béchamel, tomato sauce, eggplant, zucchini \$160

Mushroom Agnolotti | porcini brodo, fava beans \$150

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Family style - By the each

Margherita | san marzano, basil, fior di latte, extra virgin olive oil 14

Funghi | porcini cream, pioppini, maitake, arugula 19

Salsiccia | san marzano, pork sausage, fennel, calabrian chilies 17

Pepperoni | san marzano, mozzarella 17

Carbonara Pizza | pancetta, olive oil poached egg, mozzarella & parm 18

# LOCAL KITCHEN & WINE MERCHANT

Winter PDI 2016

## **Lunch**

Prix fixe \$35 per person

## **Starters**

Soup of the day | chef's choice

Chiaggo, Castel Franco, & Little Gem Salad | aged balsamic, shaved parmesan

## **Entrees**

Shrimp Bucattini | tomatoes, arugula, borttarga

Swordfish | roasted vegetable faro and chimichurri

Airline Chicken Breast | roasted seasonal vegetables

Cookie - ( To-go or Plated)

# LOCAL KITCHEN & WINE MERCHANT

Winter PDI 2016

Prix fixe \$55 per person

## **Chef's Choice Amuse of the Day**

### **Starters**

Soup of the day | chef's choice

Chiaggio, Castel Franco & Little Gem Salad | aged balsamic, shaved parmesan

Butternut Squash tortellini | sage, brown butter

### **Entrees**

Roasted airline chicken breast | roasted seasonal vegetables and salsa verde

Pan seared swordfish | roasted vegetable faro and chimichurri

Flat iron steak | roasted potatoes, fancy mushroom medley, herbs

### **Desserts**

Chef's Choice Dessert of the Week

## LOCAL KITCHEN & WINE MERCHANT

Winter PDI 2016

Prix fixe \$75

### **Starters**

Soup of the day | chef's choice

Chiaggo, Castel Franco, & Little Gem Salad | aged balsamic, shaved parmesan

Mushroom Agnolotti | porcini brodo, fava beans

### **Entrees**

Mary's chicken breast | fingerling potatoes, roasted red onion, taggiasca olives, rosemary

Market Fish Cartaccio | porcinni compound, leeks, carrots

Lamb Chops | cous cous, mirepoix, vegetables, currants, chiffonade mint

### **Desserts**

Chef's Choice Dessert of the Week

## LOCAL KITCHEN & WINE MERCHANT

Winter PDI 2016

\$100 Food and Wine Pairing Experience

Let our chef's create a memorable experience for your group.  
Our planners will work closely with you to create an  
unforgettable food and wine journey through Italy & California.

3 Hour Experience - 6 Courses 4 wines

# LOCAL KITCHEN & WINE MERCHANT

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## **Breakfast buffet**

Regular and decaf Starbucks coffee

Hot teas

Milk

Orange juice

Breakfast pastries

Assorted Bagels served with Smoked salmon, cream cheese and accouterments

Fresh fruit with yogurt and granola

Breakfast potatoes

Apple wood smoked bacon

Chicken apple sausage

Eggs benedict with ham and hollandaise

Croque madame with sunny side egg