

Cathédrale

RESTAURANT

Served Family Style — \$120.00 Per Person

Pricing Does Not Include, 5% Administrative Fee, 8.875% Tax, or Your Selected Gratuity
Additional Appetizers & Sides are +\$10 Per Person | Additional Entrees are +\$15 Per Person

***Add Open Bar package for \$95 per person for up to 3 hours**

GF—Gluten Free | VEG—Vegetarian | V—Vegan | DF—Dairy Free

APPETIZERS Please Select *Three*

- Warm Dates**, Marcona Almonds, Roquefort Cheese (*VEG, GF*)
- Hamachi Crudo**, Pickled Rhubarb, Bing Cherries, Mint, Black Olive Oil (*DF, GF*)
- Yellowfin Tuna Cru**, Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve (*CAN BE MADE GF*)
- Lioni Burrata**, Marinated Peppers, Lemon Thyme, Chickpea Beignet
- Hen of the Woods Brochette**, Mâche Salad, Basil Pistou (*V, DF, Contains Soy*)
- Salade Verte**, Radish, Pea Confit, Cucumber, Sherry Vinaigrette (*V, DF, GF*)
- Tomato Provençal**, Capers, Shallot, Champagne Vinegar (*V, GF, DF*)
- Steak Tartare**, Horseradish, Olive Tapenade, Gaufrette Chips (*GF, DF*)
- Octopus Grillé**, Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs
- Fritto Misto**, Calamari, Ruby Red Shrimp, Zucchini (*DF*)
- Prosciutto di San Daniele**, Market Fruit, Pan Con Tomate (*DF*)
- Artichokes alla Giudia**, Mint, Salsa Verde, Anchovy, 50yr Balsamic (*GF*)
- Grilled White Asparagus**, Duck Egg, Summer Truffle Vinaigrette (*VEG, DF*)
- King Prawns à la Plancha**, Green Garlic Butter, Bottarga, Amalfi Lemon (*GF*)

ENTREES Please Select *Three*

- Union Square Vegetable du Jour**, Seasonal Market Vegetables, Faroe, Lemon Vinaigrette (*V, DF*)
- Pané Diable**, Breaded Chicken Breast, Mustard, Endive, Migliorelli Stone Fruit
- Rotisserie Chicken**, Morel Mushrooms, Kishka, Tarragon, Chasseur Sauce (*GF Upon Request*)
- Faroe Island Salmon**, Spring Vegetables, New Onion Vinaigrette, Lemon Confit (*GF*)
- Black Truffle Rigatoni**, French Butter, Parmesan, Cracked Pepper (*VEG*)
- Filet Mignon 'Banquiere'**, Paris Mushroom Duxelle, Bordelaise (*GF*)
- Steamed Black Sea Bass**, Clams, Chorizo, Potato, Fennel, Vermentino Bolgheri (*GF*)
- Atlantic Halibut**, White Asparagus, Ramps, Lemon Beurre Blanc, Golden Trout Roe (*GF*)
- Entrecôte Au Poivre**, Escargot Butter (+\$10pp)
- Maine Lobster Rigatoni**, Squid Ink Pasta, Heirloom Cherry Tomatoes, Fino Verde Basil (+\$10pp)
- Lamb Chops**, Merguez, Niçoise Olives, Stinging Nettles, Salsa Verde (+\$10pp) (*DF, GF*)
- Prime Aged Ribeye**, Rotisserie Leeks, Sauce Vert (+\$15pp) (*GF*)

SIDES Please Select *Two*

- Garnet Sweet Potato** (*VEG, GF*)
- Sautéed Spinach** (*V, GF, DF*)
- Wild Mushrooms** (*VEG, GF*)
- Green Market Asparagus** (*V, GF*)
- Cous Cous Jardinière** (*V*)
- Macaroni Gratin Jambon** *Can be made vegetarian on request

DESSERTS Chefs Selection of Assorted Sweets

ADD ON

48oz. Mishima Reserve Wagyu Tomahawk | 3-4 Guests | \$295 Per Order

2oz. Caviar Service | 2-4 Guests | +\$250 • **4oz Caviar Service** | 4-6 Guests | +\$500 • **8oz. Caviar Service** | 8-10 Guests | +\$1,000
Served with Farm Eggs, Chives, Shallots, Boursin Crème Fraiche, Homemade Buckwheat Blinis

Seafood Tower | +\$105

Dozen Jumbo Shrimp Cocktail, Dozen Clam on the half shell, 6 East and 6 West Coast Oysters

Premium Seafood Tower | +\$195

½ pound Lobster, Snow Crab claws, Dozen Jumbo Shrimp, Dozen Clam on the half shell, 6 East and 6 West Coast Oysters