

Cathédrale

Based on a 2-hour seating • Menu is served family-style
\$125++ Per Person

Appetizers

Select Three • Additional Selections \$10 per person

Mediterranean Meze Chickpea Hummus, Tzatziki, Red Pepper Feta, Freshly-Baked Pita

Warm Dates Marcona Almonds, Roquefort Cheese ^{gf veg}

Hamachi Crudo Florence Fennel, Citrus, Black Olive Oil ^{gf *}

Yellowfin Tuna Cru Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve *

King Salmon Carpaccio Cucumber, Fennel, Lemon *

Handmade Burrata Marinated Peppers, Lemon Thyme, Chickpea Beignets ^{gf}

Roasted Summer Vegetables Zucchini, Beets, Baby Carrots, Pistachios, Greek Yogurt ^{gf v}

Baby Lettuce Salad Radish, Pea Confit, Cucumber, Sherry Vinaigrette ^{gf v}

Caesar Della Casa Romaine Hearts, Croutons, Classic Dressing ^{gf}

Tomatoes Mykonos Red Onion, Cucumber, Kalamata Olives, Feta ^{gf v}

Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

Upgrade Your Selections:

Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips (+\$12 supplement) ^{gf *}

Entrées

Select Three • Additional Selections \$10 per person

Zucchini Ragôut Red Quinoa, Squash Blossom Pesto, Lemon Yogurt ^{gf veg}

Lemon Oregano Chicken Olives, Potatoes, Salsa Verde, Spring Onions

Moroccan Prawns Cucumber, Cherry Tomato, Parsley, Red Wine Vinaigrette

Faroe Island Salmon Baby Leeks, Sun Gold Tomatoes, Couscous, Salsa Verde *

Black Truffle Rigatoni French Butter, Parmesan, Cracked Pepper ^{veg}

Grilled Branzino Capers, Baby Greens, Preserved Lemon ^{gf}

Upgrade Your Selections:

Meyer Ranch All Natural Premium Meats served with Roasted Tomato, Garlic, Greek Oregano

8oz. Filet Mignon (+\$10 supplement) ^{gf *}

Double-Cut Lamb Chops (+\$15 supplement) *

14oz. NY Strip (+\$15 supplement) ^{gf *}

Prime Aged Ribeye (+\$15 supplement) ^{gf *}

48oz. Mishima Reserve Wagyu Tomahawk

Woodford Reserve Baccarat, Spring Onions, Fondant Potatoes (+\$275 supplement) ^{gf *}

Ask about Custom-Stamping

Sides

Select Two • Additional Selections \$8 per person

Garnet Sweet Potato ^{gf veg}

Wild Mushrooms ^{gf v}

Sautéed Spinach ^{gf veg v}

Vegetable Couscous ^v

Baked Zucchini & Tomato ^{gf v}

Desserts

Chef's Selection

gf - gluten-free veg - vegetarian v - vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All menu items are subject to change according to seasonality and availability

Pricing Does Not Include 4% Administrative Fee, 8.375% Tax, and 20% Service Charge