



# We invite to experience a finer class of service.

The Hi Neighbor restaurant collection offers the perfect setting for your guests' next special occasion or business gathering. We feature an array of intimate indoor and outdoor private dining options and can customize a solution to fit your guests' needs.

Private dining inquiries can be made by emailing me, Tai Ricci at Tricci@hineighborsf.com.

Hi Neighbor Group



Whether you are looking for an intimate date night, powerhouse business dinner, or just a whimsically good time with friends, we have a private event experience to meet your needs.



# UNIQUE GUEST EXPERIENCES

We feature an array of intimate indoor and outdoor private dining options, as well as large group function spaces perfect for weddings, business meetings, holiday parties and graduations. The Hi Neighbor restaurant collection offers the perfect setting for your next special occasion or corporate event.



# PERSONAL TOUCH

Leaving a lasting impression comes from personal relationships and dedication to excellence. Our team is our number one asset, and they work to ensure each experience receives that extra personal care. We can customize a solution to fit your needs. Just inquire and allow us to create your perfect event.



# FLAWLESS EXECUTION

Our guests come first. Every decision we make takes into account the guest experience from start to finish. It's all in the details, and we pride ourselves on ensuring your experience is what you are looking for. Methodical design and rigorous training leads to a seamless and memorable experience. From food to drinks, service to ambiance, every element of your event experience has been thought through.



### **FULL SERVICE SOLUTIONS**

We can support you with every aspect of your event from flowers to photography. With our extensive list of resources we can help bring together the right finishing touches to ensure your experience is uniquely designed to fit the needs of your private event.







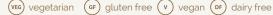
# "We do not remember days, we remember moments."

- Cesare Pavese

A reimagined steakhouse experience with a modern culinary approach. Step into The Vault Piano Lounge featuring an extensive selection of craft cocktails and curated whiskeys. Join us for dinner or host an event in our secluded private dining room. Full restaurant buyout is available for 80 seated and 150 for a standing reception.

> Take a Tour Inquire Here

Featured menus are sample only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any and all dietary restrictions.





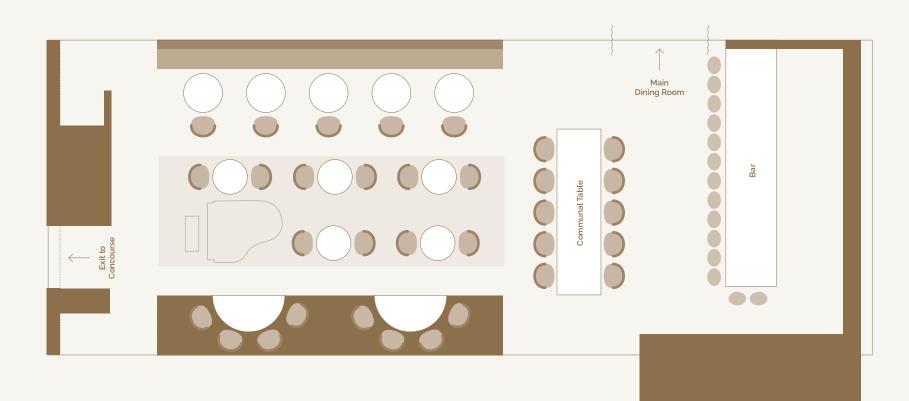




# The Piano Lounge

UP TO 70 GUESTS

Exclusive use of the piano lounge can accommodate up to 70 guests with partial, non-private, bookings available for parties up to 30.



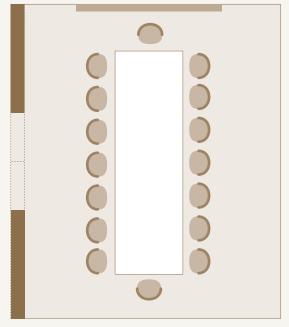


# The Private Dining Room

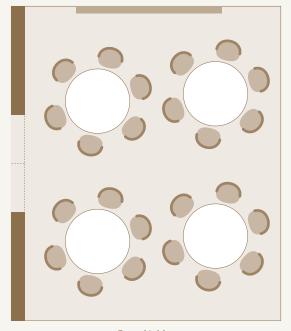
UP TO 24 GUESTS

Accommodates up to 24 guests with various seating configuration options available. The Room features separate music controls and a built-in Samsung Mirror TV that can provide the options for presentations or branding opportunities during your event.

**Popular Configurations** 



Main Main Dining Room



King Table (16 max)

2 Table (20 max)

Round tables (24 max)

# Reception Platters

PLATTERS SERVE 25
Price excludes tax and service charge.

### STATIONARY BOARDS

#### CHARCUTERIE BOARD

Chef's Selection of 3 Cured Meats, Jardiniere, Crackers *Gluten Free Upon Request*\$125

#### **CHEESE BOARD**

Assortment of 3 Artisanal Cheeses, Seasonal Fruit, Preserves Contains Dairy, Gluten Free Upon Request \$100

# **CRUDITÉS** ⊙ ⊌

Seasonal Vegetables, Cauliflower Hummus *Contains Allium*\$75

#### PARKER HOUSE ROLLS

Whipped Salted butter 25 rolls per order Contains Dairy, Gluten \$30

#### CARAMELIZED ONION DIP

Trout Roe, Dill, Malt-Vinegar Chips *Contains Dairy, Allium* \$95

#### **CRAB & SPINACH DIP**

Red Fresno Chile, Tarragon, Avocado, Flat Bread

Contains Shellfish, Allium, Nightshade, Gluten Free Upon

Request

\$110

# RAW BAR

#### OYSTER ON THE HALF SHELL @

Lemon Mignonette ~ 2 dozen per order *Contains Allium* \$108

#### SHRIMP COCKTAIL @

Cocktail Sauce ~ 24 pieces Contains Shellfish, Allium, Nightshade \$96

#### TUNA & SALMON CRUDO ©

Capers, Citrus, Dill \$125

#### **SHELLFISH PLATTER ®**

Serves 14 people Includes Oysters, Shrimp & Crudo \$295

# Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

# **HOT ITEMS**

#### THE VAULT FRIES ® V ®

Ketchup \$45

#### WILD MUSHROOM ARANCINI ®

Lemon Aioli Contains Allium \$100

#### **CHEDDAR GOUGNRES** ®

Whipped Chive Cream Cheese Contains Dairy, Gluten, Allium \$90

#### POLENTA PANNISSE 1990 (9)

Ratatouille, Meyer Lemon Contains Nightshades \$90

#### **CORN & SPINACH EMPANADAS**

Calabrian Chili Aioli Contains Dairy, Gluten, Allium, Nightshade \$115

#### SOY-GLAZED BEEF SKEWERS

Toasted Sesame, Scallion

Contains Gluten

\$140

#### **HONEY-LIME CHICKEN SKEWERS ©**

Aleppo Pepper \$135

#### **IMPOSSIBLE SLIDERS** ®

Cheddar, Dill & Pickles on a Hawaiian Roll Contains Gluten, Allium, Dairy, Vegan on Request \$230

#### **FRIED CHICKEN SLIDERS**

Housemade Slaw & Pickles on a Hawaiian Roll

Contains Gluten, Allium, Dairy

\$175

#### **WAGYU BEEF SLIDERS**

Fiscalini Cheddar, Secret Sauce, Hawaiian Roll \*Contains Gluten, Allium, Dairy \$225

#### POTATO PAVE "TOTS" @

Crème Fraîche, Chive, Sieved Egg, Royal White Sturgeon Caviar *Contains Allium, Dairy* \$150

# Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

# **COLD ITEMS**

#### TRUFFLED DEVILED EGGS @ @

Black Truffle Oil, Dijon Mustard, Chervil \$100

#### **ROASTED MUSHROOM TART ®**

Whipped Ricotta

Contains Allium

\$110

#### MELON-CUCUMBER SKEWERS ® V ®

Tajin, Mint Chimichurri \$95

#### **SEASONAL CAPRESE SKEWERS** (6) (6)

Fall Vegetables, Mozzarella, Balsamic Vinaigrette

Contains Nightshade

\$90

#### **BEEF TARTARE**

Cured Egg Yolk, Truffle Aioli, Toast Points Contains Allium, Gluten Free Upon Request \$130

#### **AHI POKE CRISPY RICE**

Ginger, Macadamia Nuts Gluten Free Upon Request \$125

# **DESSERT ITEMS**

#### **LEMON BARS**

Contains Gluten and Dairy \$85

#### CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

Contains Gluten and Dairy \$85

#### **GINGER-SUGAR DUSTED BEIGNETS**

Berries & Cream, Lemon Curd Contains Dairy and Gluten \$85

### WHIPPED CHEESECAKE BITES @

White Chocolate Crumble

Contains Dairy

\$95

# Private Dining Menu I

\$125.00 PER PERSON Price excludes Tax and Service Charge

# FOR THE TABLE PARKER HOUSE ROLLS

# **APPETIZERS**

Your Guests Choose Onsite

#### **LOBSTER BISQUE**

Poached Lobster, Saffron, Fines Herbes

#### **CAESAR SALAD**

Focaccia Crouton, Pecorino, Anchovy Vinaigrette Gluten Free, Vegan, Vegetarian Upon Request

# ENTRÉE

Your Guests Choose Onsite

#### SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

#### PAN-SEARED BRANZINO

Gluten Free, Dairy Free Upon Request

#### **ROASTED PRIME RIB**

Gluten Free, Dairy Free Upon Request

### **SIDES**

Choose Three for the Table

BLACK TRUFFLE MAC & CHEESE (e) (add Lobster +\$7)

**CREAMED CORN** @ @

**CREAMED SPINACH @@** 

MUSHROOM GRATIN

POTATO PURÉE 🕾

**VAULT FRIES** ® ①

### DESSERT

#### **CHOCOLATE BOMB**

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

### **SUPPLEMENTS**

**8oz FILET** \$35 | **8oz A5 WAGYU RIBEYE** \$109

# Private Dining Menu II

\$145.00 PER PERSON
Price excludes Tax and Service Charge

# FOR THE TABLE PARKER HOUSE ROLLS

# **APPETIZERS**

Your Guests Choose Onsite

#### **LOBSTER BISQUE**

Poached Lobster, Saffron, Fines Herbes

#### HAND CUT BEEF TARTARE

Black Truffle Vinaigrette, Salt Cured Egg Yolk Gluten Free, Dairy Free Upon Request

#### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette Gluten Free, Vegan, Vegetarian Upon Request

### ENTRÉE

Your Guests Choose Onsite

#### SAFFRON-TOMATO RISOTTO

Gluten Free, Vegan Upon Request

#### **PAN-SEARED BRANZINO**

Gluten Free, Dairy Free Upon Request

#### **ROASTED PRIME RIB**

Gluten Free, Dairy Free Upon Request

#### SIDES

Choose Three for the Table

BLACK TRUFFLE MAC & CHEESE (\*\*) (add Lobster +\$7)

**CREAMED CORN** @ @

**CREAMED SPINACH** 
@ 
@

**MUSHROOM GRATIN** 

POTATO PURÉE 🕾

**VAULT FRIES** ® •

# **DESSERT**

Your Guests Choose Onsite

#### **CHOCOLATE BOMB**

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

#### MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

### **SUPPLEMENTS**

**8oz FILET** \$35 | **8oz A5 WAGYU RIBEYE** \$109





# "If you look the right way, you can see the whole world is a garden."

- The Secret Garden

A lush outdoor dining oasis in the heart of downtown San Francisco. Featuring a spacious lounge and bar as well as an outdoor dining room. The Vault Garden is a year-round destination with flexible event spaces from intimate dinner parties, happy hour receptions or a full restaurant buyout for up to 200 guests, The Vault Garden has a group dining experience to meet your event needs.

> Take a Tour **Inquire Here**

Featured menus are sample only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any and all dietary restrictions.





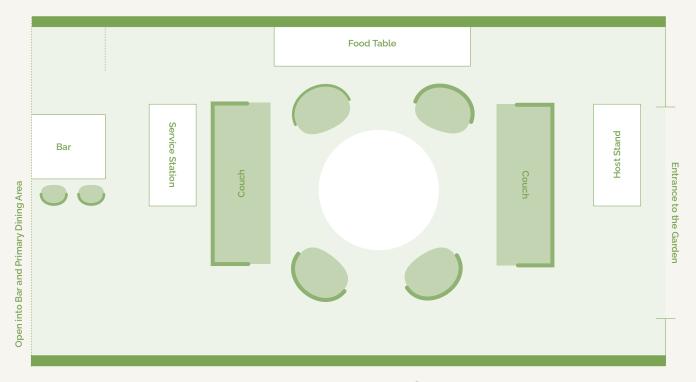




# The Vault Garden Lounge

UP TO 25 GUESTS\*

Ideal for a casual happy hour or small celebration enjoy our cozy couches and heaters with room to stand and mingle as well.



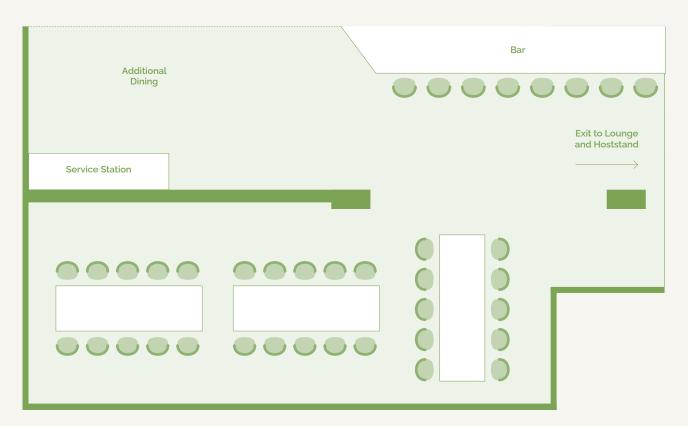
\* Our lounge space is not private and available for receptions only.



# The Vault Garden Alcove

UP TO 30 GUESTS

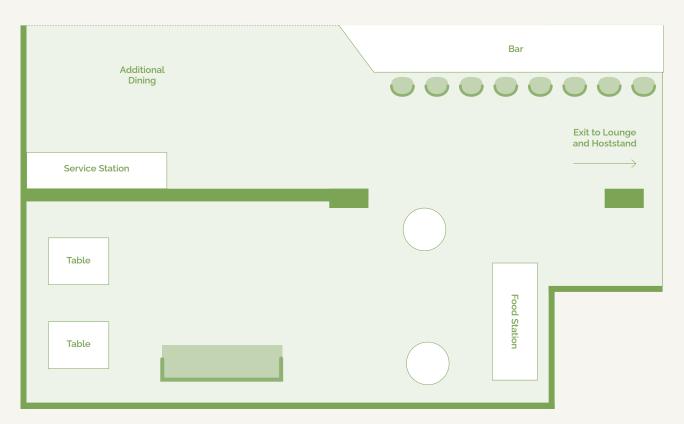
Ideal for a seated dinner or a team celebration our Garden Alcove is the perfect space for your next gathering and can hold 30 for a seated dinner..



# The Vault Garden Alcove - Reception

UP TO 35 GUESTS

Ideal for a seated dinner or a team celebration our Garden Alcove is the perfect space for your next gathering and can hold 35 for a standing reception.

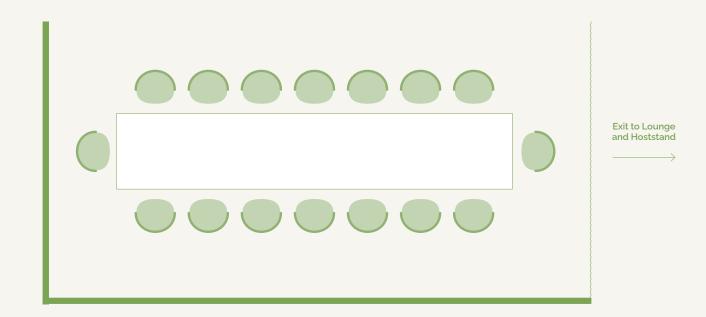




# The Vault Secret Garden

UP TO 16 GUESTS

Ideal for a seated dinner or a team celebration our Secret Garden is the perfect space for your next gathering and can hold 16 for a seated dinner.

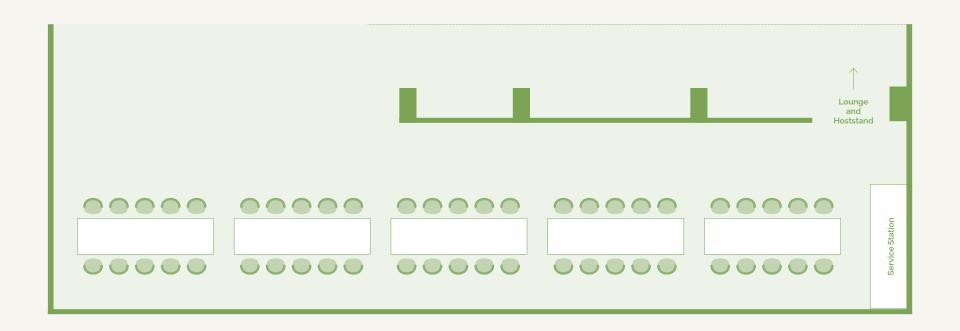




# The Vault Long Garden Dinner

UP TO 60 GUESTS

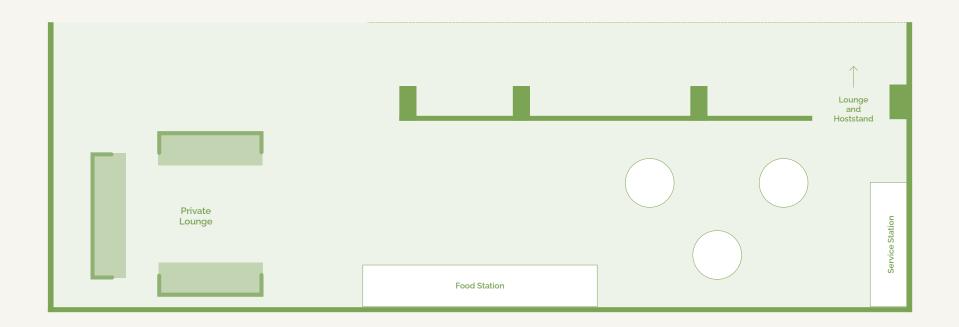
Our Long Garden is perfect for special celebrations of all kinds where guests can dine comfortably in the company of close friends, family and colleagues.



# The Vault Long Garden Reception

UP TO 70 GUESTS

Host your next reception in our Long Garden where guests can mingle and lounge comfortably under the San Francisco skyline.

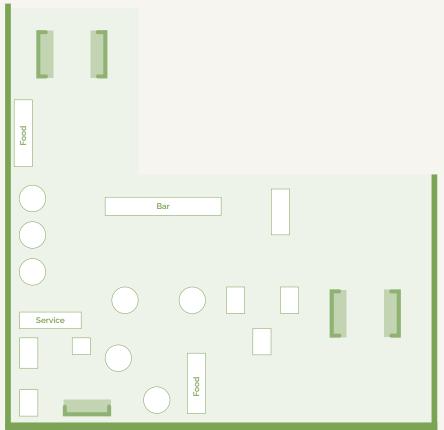




# Full Restaurant Buyout Reception

UP TO 200 GUESTS

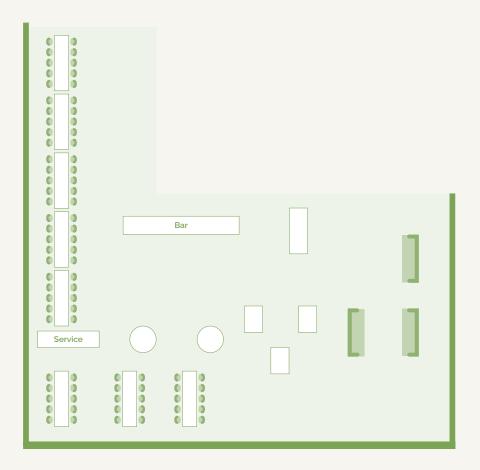
For large events up to 200 guests, our garden is available for a full buyout. We feature 2 bars, 2 cozy lounges, high tops with heaters and a beautiful food spread in our weather protected outdoor Oasis.



# Full Restaurant Buyout Seated Dinner

UP TO 80 GUESTS

For large events our full garden is available to rent for standing receptions into seated dinners of up to 80 guests



# Reception Platters

PLATTERS SERVE 25
Price excludes tax and service charge.

### STATIONARY BOARDS

#### CHARCUTERIE BOARD

Chef's Selection of 3 Cured Meats, Jardiniere, Crackers *Gluten Free Upon Request* \$125

#### **CHEESE BOARD**

Assortment of 3 Artisanal Cheeses, Seasonal Fruit, Preserves Contains Dairy, Gluten Free Upon Request \$100

# CRUDITÉS ⊗ ⊚

Seasonal Vegetables, Cauliflower Hummus *Contains Allium*\$75

#### PARKER HOUSE ROLLS

Whipped Salted butter 25 rolls per order Contains Dairy, Gluten \$30

#### CARAMELIZED ONION DIP

Trout Roe, Dill, Malt-Vinegar Chips *Contains Dairy, Allium* \$95

#### **CRAB & SPINACH DIP**

Red Fresno Chile, Tarragon, Avocado, Flat Bread

Contains Shellfish, Allium, Nightshade, Gluten Free Upon

Request

\$110

# RAW BAR

#### OYSTER ON THE HALF SHELL @

Lemon Mignonette ~ 2 dozen per order *Contains Allium* \$108

#### SHRIMP COCKTAIL ®

Cocktail Sauce ~ 24 pieces Contains Shellfish, Allium, Nightshade \$96

#### TUNA & SALMON CRUDO ®

Capers, Citrus, Dill \$125

#### SHELLFISH PLATTER (9)

Serves 14 people Includes Oysters, Shrimp & Crudo \$295

# Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

# **HOT ITEMS**

### THE VAULT FRIES (VEG) V (DF)

Ketchup \$45

#### WILD MUSHROOM ARANCINI ®

Lemon Aioli Contains Allium \$100

#### CHEDDAR GOUGNES ®

Whipped Chive Cream Cheese Contains Dairy, Gluten, Allium \$90

#### POLENTA PANNISSE (%) (#)

Ratatouille, Meyer Lemon Contains Nightshades \$90

#### **CORN & SPINACH EMPANADAS** ®

Calabrian Chili Aioli Contains Dairy, Gluten, Allium, Nightshade \$115

#### SOY-GLAZED BEEF SKEWERS

Toasted Sesame, Scallion

Contains Gluten

\$140

#### HONEY-LIME CHICKEN SKEWERS @

Aleppo Pepper \$135

#### IMPOSSIBLE SLIDERS (99)

Cheddar, Dill & Pickles on a Hawaiian Roll Contains Gluten, Allium, Dairy, Vegan on Request \$230

#### **FRIED CHICKEN SLIDERS**

Housemade Slaw & Pickles on a Hawaiian Roll

Contains Gluten, Allium, Dairy

\$175

#### **WAGYU BEEF SLIDERS**

Fiscalini Cheddar, Secret Sauce, Hawaiian Roll \*Contains Gluten, Allium, Dairy \$225

#### POTATO PAVE "TOTS" @

Crème Fraîche, Chive, Sieved Egg, Royal White Sturgeon Caviar *Contains Allium, Dairy* \$150

# Reception Bites

25 PIECES PER ORDER
Price excludes Tax and Service Charge

### COLD ITEMS

#### TRUFFLED DEVILED EGGS (96) @

Black Truffle Oil, Dijon Mustard, Chervil \$100

#### **ROASTED MUSHROOM TART (99)**

Whipped Ricotta

Contains Allium

\$110

### MELON-CUCUMBER SKEWERS (%) () (9)

Tajin, Mint Chimichurri \$95

### SEASONAL CAPRESE SKEWERS (FG) (FF)

Fall Vegetables, Mozzarella, Balsamic Vinaigrette

Contains Nightshade

\$90

#### **AHI POKE CRISPY RICE**

Ginger, Macadamia Nuts Gluten Free Upon Request \$125

#### **BEEF TARTARE**

Cured Egg Yolk, Truffle Aioli, Toast Points

Contains Allium, Gluten Free Upon Request
\$130

# DESSERT ITEMS

#### **LEMON BARS**

Contains Gluten and Dairy \$85

#### CHOCOLATE CHIP OR SNICKERDOODLE COOKIES

Contains Gluten and Dairy \$85

#### **GINGER-SUGAR DUSTED BEIGNETS**

Berries & Cream, Lemon Curd Contains Dairy and Gluten \$85

### WHIPPED CHEESECAKE BITES @

White Chocolate Crumble

Contains Dairy

\$95

# Lunch Group Dining Menu 1

\$49.00 PER PERSON
Price excludes Tax and Service Charge

### **APPETIZERS**

Your Guests Choose Onsite

#### **CORN SOUP**

Roasted Corn, Scallion, Gougère

#### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette Gluten Free, Vegan, Vegetarian Upon Request

# ENTRÉE

Your Guests Choose Onsite

#### **SAFFRON-TOMATO RISOTTO**

Gluten Free, Vegan Upon Request

#### **GRILLED SALMON**

Sauce Vierge, Summer Beans, Roasted Garlic Puree, Stuffed Squash Blossoms Gluten Free, Dairy Free Upon Request

#### THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce, Secret Sauce, Frie Dairy Free Upon Requess

## **DESSERT**

#### **CHOCOLATE BOMB**

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

# FOR THE TABLE

# Lunch Group Dining Menu 11

\$65.00 PER PERSON

Price excludes Tax and Service Charge

### **APPETIZERS**

Your Guests Choose Onsite

#### **CORN SOUP**

Roasted Corn, Scallion, Gougère

#### **TUNA CRUDO DUO**

Avocado, Pickled Jalapeno, Finger Lime, Aqua Chile

#### **CAESAR SALAD**

Focaccia Crouton, Pecorino, Anchovy Vinaigrette Gluten Free, Vegan, Vegetarian Upon Request

# ENTRÉE

Your Guests Choose Onsite

#### **SAFFRON-TOMATO RISOTTO**

Gluten Free, Vegan Upon Request

#### **GRILLED SALMON**

Sauce Vierge, Summer Beans, Roasted Garlic Puree, Stuffed Squash Blossoms Gluten Free, Dairy Free Upon Request

#### THE VAULT BURGER

Double Patty, Fiscalini Cheddar, Lettuce, Secret Sauce, Frie Dairy Free Upon Requess

### DESSERT

#### **CHOCOLATE BOMB**

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

#### MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

# FOR THE TABLE

# Large Group Dinner Menu 1

\$95.00 PER PERSON
Price excludes Tax and Service Charge

### **APPETIZERS**

Your Guests Choose Onsite

#### **CORN SOUP**

Roasted Corn, Scallion, Gougère

#### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette Gluten Free, Vegan, Vegetarian Upon Request

# ENTRÉE

Your Guests Choose Onsite

#### **SAFFRON-TOMATO RISOTTO**

Gluten Free, Vegan Upon Request

#### **GRILLED SALMON**

Sauce Vierge, Summer Beans, Roasted Garlic Puree, Stuffed Squash Blossoms Gluten Free, Dairy Free Upon Request

#### **ROASTED PRIME RIB**

Potato Purée, Creamed Spinach, Truffle Bordelaise

Dairy Free Upon Requess

## **DESSERT**

#### **CHOCOLATE BOMB**

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

# FOR THE TABLE

# Large Group Dinner Menu 11

\$115.00 PER PERSON

Price excludes Tax and Service Charge

### **APPETIZERS**

Your Guests Choose Onsite

#### **CORN SOUP**

Roasted Corn, Scallion, Gougère

#### **TUNA CRUDO DUO**

Avocado, Pickled Jalapeno, Finger Lime, Aqua Chile

#### CAESAR SALAD

Focaccia Crouton, Pecorino, Anchovy Vinaigrette Gluten Free, Vegan, Vegetarian Upon Request

# ENTRÉE

Your Guests Choose Onsite

#### **SAFFRON-TOMATO RISOTTO**

Gluten Free, Vegan Upon Request

#### **GRILLED SALMON**

Sauce Vierge, Summer Beans, Roasted Garlic Puree, Stuffed Squash Blossoms Gluten Free, Dairy Free Upon Request

#### **ROASTED PRIME RIB**

Potato Purée, Creamed Spinach, Truffle Bordelaise

Dairy Free Upon Requess

### DESSERT

#### **CHOCOLATE BOMB**

Peanuts Butter Mousse, Chocolate Cake, Chantilly Crème

#### MATCHA TEA LAYER CAKE

Sweet Cream, Yuzu Pudding, Strawberry

# FOR THE TABLE





## "A recipe is a story that ends with a good meal."

- Pat Conrov

Known as one of the best value and highest quality meals in San Francisco. Trestle is a 8-time Michelin Bib Gourmand recipient and one of San Francisco's must-experience restaurants. Due to space limitations, Trestle is available for full buyout of 40 or less only.

> Take a Tour Inquire Here

Featured menu is a sample only. Individual items are subject to change based on season and availability. We are happy to work with you to customize your menu and can accommodate any and all dietary restrictions.





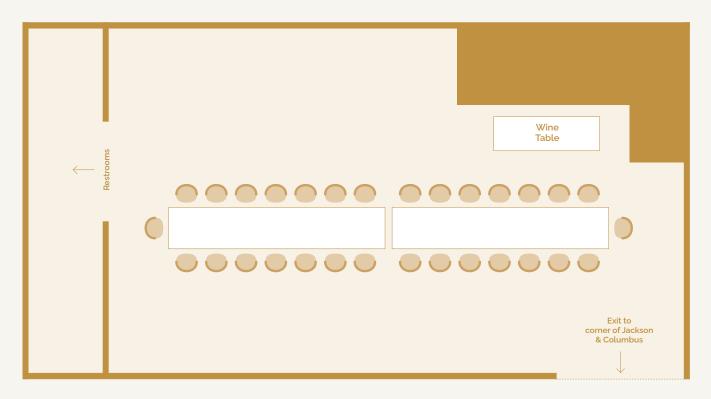




## Private Seated Dinner

UP TO 30 GUESTS

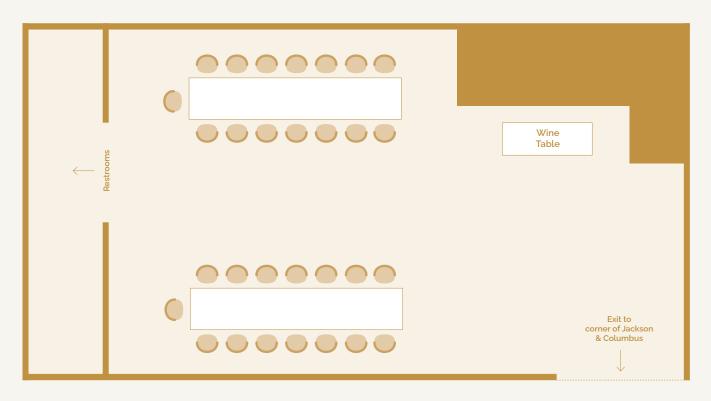
Step in to a truly personalized dining experience. Trestle's dining room can accommodate a private dining experience for up to 30 guests.



# Private Dinner & Reception 1

UP TO 30 GUESTS

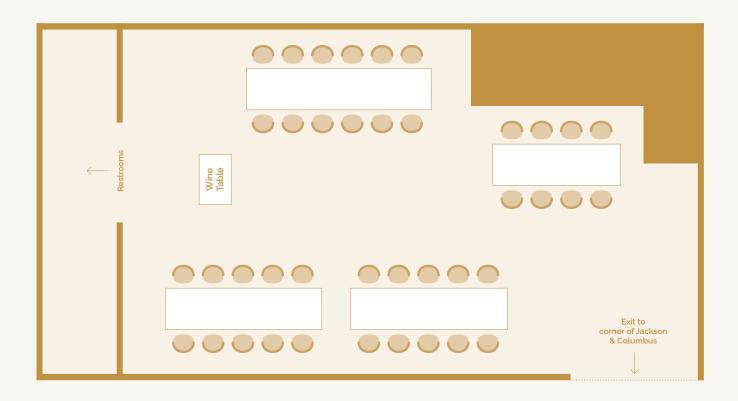
Trestle's unique space provides an intimate dinner for up to 30 guests, making it the perfect location for a small wedding or anniversary celebration or elevated networking event.



## Private Dinner

UP TO 40 GUESTS

Trestle's unique space provides an intimate seated dinner only for up to 40 guests



# Sample Private Dining Menu

### \$150 PER GUEST

Guests Choose One From Each Course

## FOR THE TABLE

#### **BREAD SERVICE**

Served with Cultured Butter

## **STARTER**

Guests Choose Onsite

#### **CITRUS & CASHEW SALAD**

Pickled Peppers, Mixed Cabbage, Cashew Butter

#### **CARROT & GINGER SOUP**

Pickled Golden Raisin, Lime Yogurt, Curried Crouton

### **PASTA**

Guests Choose Onsite

#### LOBSTER RISOTTO

Roasted Parsnip & Sunchoke, Paprika Oil

#### WILD MUSHROOM CAVATELLI

Smoked Bacon, Pine Nut-Kale Pesto

## ENTRÉE

Guests Choose Onsite

#### PAN SEARED SCALLOPS

Asian Pear, Chile Glazed Turnip, Shiso

#### PRIME RIBEYE STEAK

Sweet Potato, Baby Mustard Greens, Sesame Vinaigrette

### **DESSERT**

Guests Choose Onsite

#### APPLE COBBLER

Pecan Oat Crumble, Bay Leaf Ice Cream

#### DARK CHOCOLATE CAKE

Peanut Butter Mousse, Grape Compote

Chef can accommodate any and all dietary restrictions.



SALUT, E CENTO ANNI!

388 Grand Ave Oakland, CA 94610



"The simplest things in life give me the most pleasure: cooking a good meal, enjoying my friends." —Cindy Morgan

> An homage to your old-school Italian-American grandmother. Let us pull out a chair, pour you a glass of wine, and take you into MAMA's kitchen to experience a simple, affordable, and craveable dinner with friends.



Featured menu is a sample only. Individual items are subject to change based on season and availability. We can work with you to customize a menu that accommodates most common dietary requirements.



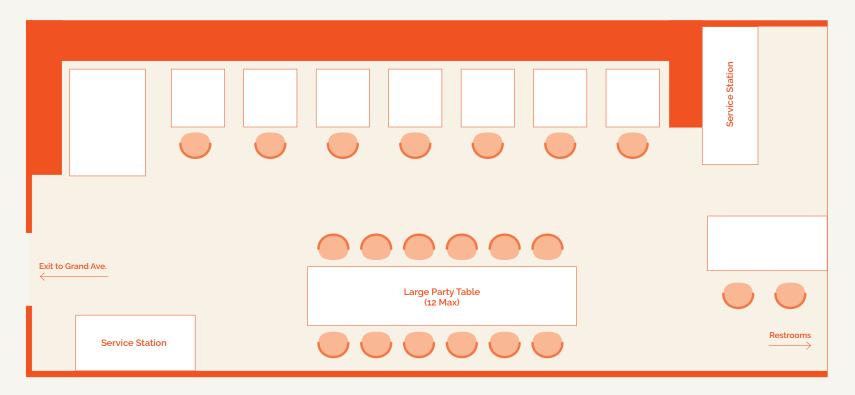




## Full & Partial Buyout Seated Dinner

UP TO 30 GUESTS

MAMA Oakland features a family table of 12 or less for dinners and can accommodate a full buyout for 30 of your closest friends



# Sample Large Party Menu

\$55 PER GUEST SERVED FAMILY STYLE

## **STARTER**

For the Table

SALAD OF THE WEEK

-and-

HERBED FOCACCIA AND MASCARPONE SPREAD

### PASTA & MAINS

For the Table

MAMA'S SUGO AND PASTA
MAMA'S FAMOUS BEEF AND PORK MEATBALLS

-and-

PASTA OF THE WEEK
CHEF'S SELECTION OF ENTREE

## ENTRÉE ADD-ON

CHEF SELECTION additional 20 dollars per guest.

DESSERT

Guests' Choice

FRUIT OR CHOCOLATE DESSERT OF THE WEEK

Chef can accommodate any and all dietary restrictions.

## Sample Full Buyout Menu

\$125 PER GUEST SERVED FAMILY STYLE

### **STARTER**

For the Table

#### LITTLE GEM SALAD

Parmesan, Foccacia Crouton, Cacio E Pepe Dressing
–and–

#### **ITALIAN WEDDING SOUP**

Fava Bean, Acini De Pepe, Calabrian Oil

#### HOUSE-BAKED HERBED FOCACCIA

### **PASTA**

For the Table

WILD MUSHROOM RISOTTO
TRUFFLE PECORINO, PEA SHOOTS, PICKLED SHALLOTS

-and-

RICOTTA GNUDI

MAMA'S TOMATO BRIASED

PORK & BEEF SUGO, PARMESAN, BASIL

#### MAMA'S BEEF & PORK MEATBALLS AND RISOTTO ARANCINI

### ENTREE

For the Table

#### WHOLE ROASTED ARTICHOKE

Castlevatrano Olive Tapanade, Garlic Aioli -and-

#### MAMA'S FRIED CHICKEN

House Pickles, Charred Lemon, Calabrian Hot Honey

### DESSERT

Guests' Choice

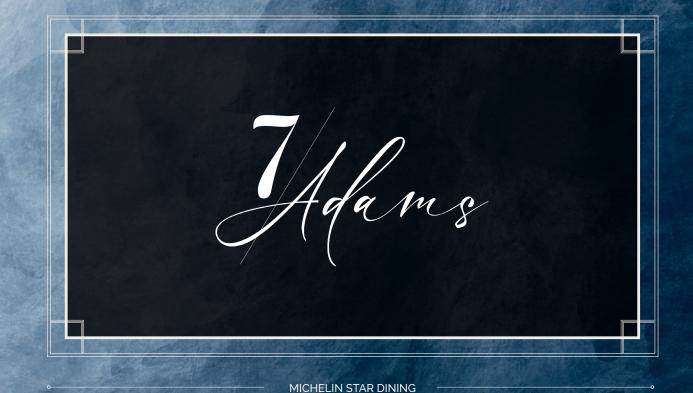
#### **DARK CHOCOLATE BUDINO**

Devil's Food Cake, Chantilly, White Chocolate Mousse

-and-

#### **VANILLA WEDDING CAKE**

Raspberry Preserve, Vanilla Butter Cream



1963 Sutter Street San Francisco, CA 94115



## "To me, food is as much about the moment, the occasion, the location and the company as it is about the taste." —Heston Blumenthal

7 Adams is named after the street address of the childhood home where Chef David Fisher grew up and pays homage to the idea that time is best spent in the company of your loved ones around a table full of food, Our MICHELIN star restaurant is the perfect space for an intimant event your guests are sure to remember for evenings to come.



Featured menu is a sample only. Individual items are subject to change based on season and availability. We can work with you to customize a menu that accommodates most common dietary requirements.



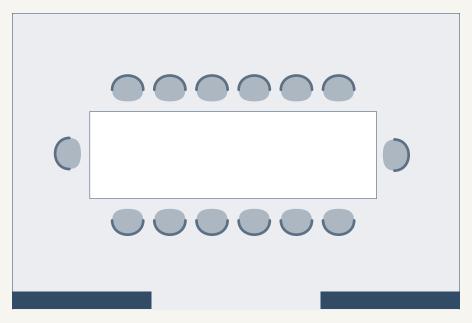




# Terrace Dining

UP TO 14 GUESTS

Our heated and covered terrace is truly a hidden gem perfect for parties up to 14 guests.



Exit to Main Dining Room

## Sample Private Dining Menu

\$125 PER GUEST SERVED FAMILY STYLE

#### **EARLY GIRL TOMATO**

Serpentine Cucumber, Bonito, Crème Fraîche, Dried Koji

#### **TORCHED HIRAMASA**

Sudachi, Chive Mayonnaise, Ninja Radish

#### PLANKTON SPAGHETTINI

Littleneck Clams, Gremolata, White Wine

#### SUMMER SQUASH CARAMELLE

Miso Emulsion, Mint Oil, Brown Butter Crumble

#### HONEYNUT SQUASH AGNOLOTTI

Lobster Mushroom, Lacinato Kale, Parmesan

#### SEARED MT. LASSEN TROUT

Jimmy Nardello Nage, Celtuce, Corn Tuile

#### **GRILLED SNAKE RIVER FARM BAVETTE**

Baby Turnip, Beet, Allium, Matsutake

-For the Table-

ROASTED MAITAKE MUSHROOM, SMOKED SAUCE CHORON, PARSLEY

#### CHOCOLATE PEAR

Creme Fraiche Cake, Almond Shortbread, Pear Sorbet

#### MARKET FRUIT SUNDAE

Lemon Yogurt Cake, Brown Butter, Apricot Peach Preserves

Terrace bookings require a food and beverage minimum of \$1500 (\$1750 Dec), exclusive of taxes and service charges.

We serve a family-style Chef's Choice dining experience at \$125 per person. If you have any allergies or dietary restrictions, please let us know in advance, and we will be happy to accommodate your needs. Beverages are charged based on consumption. We have two seatings available at 5:30 p.m. and 8:00 p.m. Please note that advance booking notice of twenty-eight days is required.

