

urbanKITCHEN
catering

SAMPLE SEATED DINNER

three course spring

chilled spring pea + mint soup | lemon thyme crème fraîche

or

field greens salad | roasted rainbow carrot + pickled pearl onion
+ crispy goat cheese crêpe + orange ginger vinaigrette

or

seared beef carpaccio | garlic basil aioli + pequinillo pepper + fried caper relish

crispy skin loch duart salmon | basil parmesan crust + grilled sweet pepper polenta + magenta spinach +
blood 'orangecello' beurre blanc

or

quarter roasted mary's chicken | chili garlic rapini + crispy parmesan potato
+ tomatillo salsa verde

or

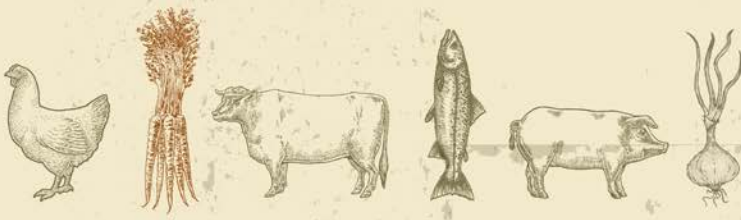
16 hour braised short rib | morel mushroom + vidalia onion risotto
+ barolo reduction

peach + rosemary tarte tatin | bourbon pecan gelato

Urban Kitchen uses the finest local, sustainable and organic ingredients. Items are subject to seasonal availability.

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Three course summer

cucumber almond gazpacho | lemon crème fraîche

or

roasted baby chioggia beet | herb ricotta + arugula + watermelon + red onion + pistachio vinaigrette

or

seared ahi | wakame seaweed salad + wasabi whip + ginger caviar + sesame seed

olive oil poached halibut | avocado cream + grilled corn + okra succotash + basil parmesan crust
+ lemoncello beurre blanc

or

jidori chicken paillard | fregola + heirloom tomato + caper berry + hazelnut gremolata

or

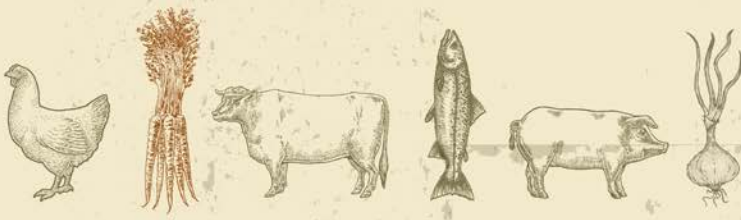
black pepper beef tenderloin | sugar snap pea + shiitake mushroom + parmesan risotto + scallion

fallen chocolate soufflé | candied orange syrup + almond tuile

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Three course fall

purée of gingered carrot | candied crouton + crème fraîche + fried parsley

or

red + belgian endive | candied pecan + gorgonzola toast + currant + port wine vinaigrette

or

braised oxtail tart | caramelized onion + black pepper + toasted hazelnut

pistachio crusted lamb loin | sweet potato purée + crispy artichoke
+ black pepper truffle jus

or

truffle pacific halibut | cavolo nero + parsnip purée + oro blanco + hericot vert

or

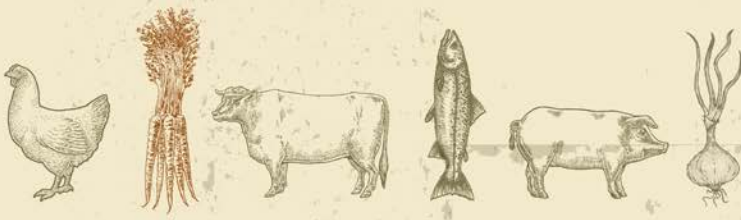
jidori chicken | parmesan farro stuffed eight ball squash + japanese eggplant
+ asparagus + pistachio pesto

salted butterscotch budino | macadamia nut shortbread cookie
+ espresso chocolate syrup

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Three course winter

roasted garlic + garbanzo bean soup | crispy shallot

or

winter greens with baby beet | goat cheese fritter + basil vinaigrette

or

cotechino sausage stuffed squid | braised escarole + pine nut + golden raisin caponata + spicy tomato broth

roasted veal loin | molasses baked beluga lentil + roasted cipollini + madeira pan jus

or

pan seared texas red fish | lobster sausage + pepperonata + olive oil crushed white rose potato + cioppino emulsion

or

porcini stuffed roasted porchetta | maple glaze + braised escarole + parsnip purée

blackberry crème fraîche cheesecake | marcona almond crust + huckleberry coulis

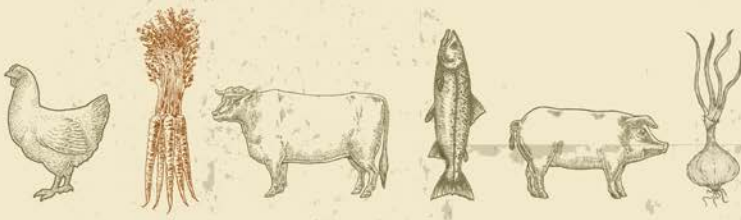
or

chefs creek oyster | coriander pink peppercorn mignonette

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four course spring

arugula + radicchio salad | 18 month aged parma + grilled peach + truffle egg crêpe + aged sherry vinaigrette

seasonal crudo | tangerine + smoked almond + romanesco cauliflower + toasted fennel

pistachio crusted colorado lamb chop + whipped yukon gold potato + young turnip + carrot + lamb pancetta + bordelaise

bittersweet chocolate pâté | sauternes macerated gooseberry

four course summer

baby wild arugula | english cucumber + caramelized cashew + tangerine vinaigrette

olive crusted sea bass | wilted pea tendrils + caper berry + tomato vinaigrette + chive oil

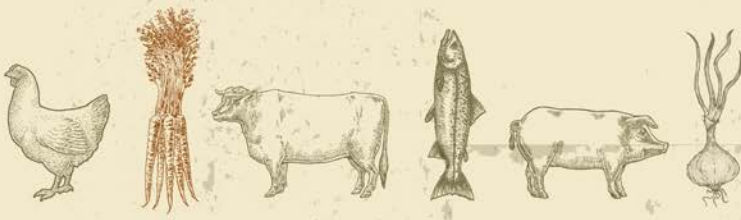
brandt farms beef tenderloin | confit of potato + port glazed wild mushroom + barolo wine reduction

lemon pot de crème | poppy seed shortbread dipped in dark chocolate

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four course fall

wild rocket + radicchio | crisp sweet potato + spiced walnut + point Reyes blue cheese
+ candied apple vinaigrette

pan roasted columbia river steel head trout | brussels sprout + celeriac risotto + stinging nettle garlic oil

seared sonoma valley duck breast | braised red cabbage + dried fig + white polenta + duck prosciutto

cinnamon spiced quince tart tatin | salted pecan + cardamom caramel gelato

four course winter

tahitian squash croquette | endive + burrata + spicy herb vinaigrette

porcini dusted monkfish | roasted baby leek + scallion parmesan polenta + roasted mushroom jus

grilled brandt farms rib eye | caramelized garlic crushed potato + charred brussels sprout + cipolini onion
+ smoked anaheim chile sugo

rum soaked baba | pecan brittle + nutmeg chantilly

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