



Andrea

PRIVATE DINING & EVENTS



DINNER MENUS | SPRING 2017



CELEBRATIONS OF ALL KINDS



PRIVATE DINING ROOM

Andrea's Private Dining Room adds an exclamation point to any event as guests will be treated to our exceptional cuisine and signature service.

This is Italian dining at its best.

> Up to 22, Single Table

> Up to 30, Small Tables



ANDREA BAR TERRACE

For an intimate al fresco gathering with some of the best views you'll find anywhere, the Andrea Bar Terrace is second to none.

> Up to 26, Single Table

> Up to 40, Reception Style



Toscana Menu | 110

Antipasti, Pasta or Secondi & Dessert

Roma Menu | 120

Antipasti, Pasta, Secondi & Dessert

Sicilia Menu | 130

*Amuse Bouche, Antipasti, Pasta,
Intermezzo, Secondi & Dessert*

— OR —

CREATE YOUR OWN ANDREA EXPERIENCE

Welcome your guests with a Prosecco toast and butler-passed canapés, or add additional courses by choosing from our Chef's Recommendations.

Not sure what to select?
Let us help you plan the perfect menu.



CHEF'S RECOMMENDED COURSES

Looking to put a unique twist on a traditionally coursed menu?

Let us assist by making recommendations on adding one of the following courses to your perfectly selected menu.

Selection of Fine Artisanal Cheeses 7

Ostera Caviar – Black Pearl Farm

180 per ounce – half ounce recommended

Blinis, Capers, Shallot, Chive, Egg Yolk, Egg Whites & Crème Fraîche

Seasonal Selection of White & Black Truffles

Inquire about current availability and pricing.

CREATIVE CANAPÉS

Greet your guests with the flavors of Italy. Our canapés are served butler style and are the perfect start to any event.

COLD Priced Per Piece

- San Daniele Prosciutto** *Melon, Olive Oil* 8
- Beef Tartare** *Hazelnut* 8
- Caprese** *Burrata, Heirloom Tomato, Basil Oil* 8
- Bigeye Tuna Tartare** *Saffron Crispy Rice, 100-Years-Aged Balsamic* 8
- Santa Barbara Prawns** *Panzanella Salad* 8
- Seared Duck Breast** *Potato Crostino, Mascarpone, Rosemary* 9

HOT Priced Per Piece

- Eggplant Fritter** *Smoked Mozzarella, Tomato* 7
- Porcini Mushroom Tart** 8
- Creamy Risotto Arancini** *Black Truffle, Fried Sage* 8
- San Daniele Prosciutto** *Gnocco Fritto* 8
- Lobster Tortello** *Bisque* 8
- Scallop Lollipop** *Carrot Purée, Lemon* 8
- Lamb 'Meatball'** *Ricotta, Oregano* 9

DECADENT DISPLAYS

Let your guests indulge at their leisure with one of our displays.

DISPLAYS Priced Per Guest

- Vegetable Crudité** *Carrots, Celery, Jicama, Peppers, Belgian Endive, Radishes, Tomatoes & Assortment of Dips* 18
- Charcuterie** *Air-Dried Cured Italian Meats, Grilled Italian Vegetables with Pesto Extra Virgin Olive Oil, Assorted Olives, Cornichons, Pickled Onions, Artisan Breads, Mustards* 19
- Cheese Display** *Assorted American Cheeses, Fresh & Dried Fruits, Quince, Toasted Almonds & Walnuts, Assorted Artisan Bread, Crackers & Honey* 19
- Thin-Crust Pizzas** *Assorted House-Made Pizzas* 22 (per pizza, 8 slices per pizza)

TOSCANA MENU 110 PER GUEST

ANTIPASTI Please Select Two Options

Arugula Salad *Red Cow Parmesan, Roasted Cherry Tomatoes, Balsamic Dressing*

Baby Blue Heron Lettuce Salad
Pine Nuts, Strawberries, Gorgonzola Dolce, Lambrusco Dressing

Farro & Arugula Salad *Warm Bocconcini Mozzarella
Wrapped in Prosciutto, Olive Oil & Saba Emulsion*

Green Asparagus Soup *Ossobuco Agnolotti*

PASTA & SECONDI Please Select Two Options

Spinach Tortelli *Buffalo Ricotta, Butter Sage Sauce*

Handmade Gnocchi *Lobster & Crab Bolognese, Toasted Pine Nuts*

Four-Cheese Triangle Ravioli *Micro Carrots, Walnuts, Balsamic Butter Sauce,*

Organic Roasted Half Chicken *Pancetta, Green Beans, Carrots, Chicken Au Jus*

Wild Seared Salmon *Escargot Raviolo, Oregon Mushrooms, English Pea Purée*

Fillet of John Dory *Vegetable Caponata, Puttanesca Sauce*

Wild Alaskan Halibut *Mussels, Fava Beans, Crème Fraîche*

Braised Veal Cheeks *Mashed Romanesco, Oregon Mushrooms,
Micro Carrots, Porcini Jus*

Roasted Niman Ranch Pork Chop *Charred Brussels Sprouts,
Quince Mostarda, Carrot Purée, Pistachio Butter*

DOLCI Please Select Two Options

Pelican Hill's Signature Gelato or Sorbet *Fresh Berries*

Hazelnut Tiramisu *Frangelico Lady Fingers, Gianduja Gelato, Hazelnut Jam*

Orange & Ricotta Tart *Lemon Thyme Mascarpone Gelato, Lime Caviar*

Dark Chocolate Torta Caprese *Raspberry Sorbet, Bitter Almond Whipped Cream*

Vanilla Cream Napoleon Puff Pastry *Blood Orange Sorbet, Lime-Marinated Strawberries*

Seasonal Berry Plate with Sicilian Pistacio Macaroons

Dolci Trio *Warm Caramelia Chocolate Cake, Hazelnut Tiramisu, Orange Ricotta Tart*

ROMA MENU 120 PER GUEST

ANTIPASTI Please Select Two Options

Arugula Salad *Red Cow Parmesan, Roasted Cherry Tomatoes, Balsamic Dressing*

Baby Blue Heron Lettuce Salad

Pine Nuts, Strawberries, Gorgonzola Dolce, Lambrusco Dressing

Farro & Arugula Salad *Warm Bocconcini Mozzarella*

Wrapped in Prosciutto, Olive Oil & Saba Emulsion

Green Asparagus Soup *Ossobuco Agnolotti*

Imported D.O.P Buffalo Mozzarella

Prosciutto San Daniele, Roasted Heirloom Cherry Tomato Jam, Basil, Arugula

Ahi Tuna Tartare

Crushed Italian Hazelnut, Baby Leek Fritters, Poppy Grissini

Beef Bresaola Carpaccio

Crispy Baby Artichokes, Caciocavallo Cheese, Meyer Lemon Vinaigrette

PASTA Please Select Two Options

Spinach Tortelli *Buffalo Ricotta, Butter Sage Sauce*

Handmade Gnocchi *Lobster & Crab Bolognese, Toasted Pine Nuts*

Four Cheese Triangle Ravioli *Micro Carrots, Walnuts, Balsamic Butter Sauce*

Braised Wagyu Short Rib “Caramelle”

Salsify & Parmigiano Sauce, Shaved Boschetto Truffle Cheese

Smoked Trout & Villa Sandi Prosecco Risotto

Sterling White Sturgeon Caviar

SECONDI Please Select Two Options

Organic Roasted Half Chicken *Pancetta, Green Beans, Carrots, Chicken Au Jus*

Wild Seared Salmon *Escargot Raviolo, Oregon Mushrooms, English Pea Purée*

Fillet of John Dory *Vegetable Caponata, Puttanesca Sauce*

Wild Alaskan Halibut *Mussels, Fava Beans, Crème Fraîche*

Braised Veal Cheeks *Mashed Romanesco, Oregon Mushrooms, Micro Carrots, Porcini Jus*

Roasted Niman Ranch Pork Chop *Charred Brussels Sprouts, Quince Mostarda, Carrot Purée, Pistachio Butter*

Grilled Lamb Chops *Soft Herb Polenta, Spicy Rapini, Salsa Verde*

Brandt Beef Prime New York Steak *Shallot Confit, Eggplant Purée, Barolo Reduction*

DOLCI Please Select Two Options

Pelican Hill's Signature Gelato or Sorbet *Fresh Berries*

Hazelnut Tiramisu *Frangello Lady Fingers, Gianduja Gelato, Hazelnut Jam*

Orange & Ricotta Tart *Lemon Thyme Mascarpone Gelato, Lime Caviar*

Dark Chocolate Torta Caprese *Raspberry Sorbet, Bitter Almond Whipped Cream*

Vanilla Cream Napoleon Puff Pastry *Blood Orange Sorbet, Lime-Marinated Strawberries*

Seasonal Berry Plate with Sicilian Pistachio Macarons

Dolci Trio *Warm Caramelia Chocolate Cake, Hazelnut Tiramisu, Orange Ricotta Tart*

SICILIA MENU 130 PER GUEST

CHEF'S AMUSE BOUCHE

ANTIPASTI Please Select Two Options

Arugula Salad Red Cow Parmesan, Roasted Cherry Tomatoes, Balsamic Dressing

Baby Blue Heron Lettuce Salad

Pine Nuts, Strawberries, Gorgonzola Dolce, Lambrusco Dressing

Farro & Arugula Salad Warm Bocconcini Mozzarella, Wrapped in Prosciutto, Olive Oil & Saba Emulsion

Green Asparagus Soup Ossobuco Agnolotti

Imported D.O.P Buffalo Mozzarella Prosciutto San Daniele, Roasted Heirloom Cherry Tomato Jam, Basil, Arugula

Ahi Tuna Tartare Crushed Italian Hazelnuts, Baby Leek Fritters, Poppy Grissini

Beef Bresaola Carpaccio

Crispy Baby Artichokes, Caciocavallo Cheese, Meyer Lemon Vinaigrette

Poached Half Main Lobster

PASTA Please Select Two Options

Spinach Tortelli Buffalo Ricotta, Butter Sage Sauce

Handmade Gnocchi Lobster & Crab "Bolognese," Toasted Pine Nuts

Four Cheese Triangle Ravioli Micro Carrots, Walnuts, Balsamic Butter Sauce

Braised Wagyu Short Rib "Caramelle"

Salsify & Parmigiano Sauce, Shaved Boschetto Truffle Cheese

Smoked Trout & Villa Sandi Prosecco Risotto

Sterling White Sturgeon Cavier

INTERMEZZO

SECONDI Please Select Two Options

Organic Roasted Half Chicken Pancetta, Green Beans, Carrots, Chicken Au Jus

Wild Seared Salmon Escargot Raviolo, Oregon Mushrooms, English Pea Purée

Fillet of John Dory Vegetable Caponata, Puttanesca Sauce

Wild Alaskan Halibut Mussels, Fava Beans, Crème Fraîche

Braised Veal Cheeks Mashed Romanesco, Oregon Mushrooms, Micro Carrots, Porcini Jus

Roasted Niman Ranch Pork Chop Charred Brussels Sprouts, Quince Mostarda, Carrot Purée, Pistachio Butter

Grilled Lamb Chops Soft Herb Polenta, Spicy Rapini, Salsa Verde

Brandt Beef Prime New York Steak Shallot Confit, Eggplant Purée, Barolo Reduction

Greg Norman Wagyu New York Grade Smoked Cipollini Onions, Oregon Mushrooms, Garlic Purée

Grilled Prime Tenderloin Roasted Truffle Potatoes, Porcini Mushrooms, Arugula,

DOLCI Please Select Two Options

Pelican Hill's Signature Gelato or Sorbet Fresh Berries

Hazelnut Tiramisu Frangelico Lady Fingers, Gianduja Gelato, Hazelnut Jam

Orange & Ricotta Tart Lemon Thyme Mascarpone Gelato, Lime Caviar

Dark Chocolate Torta Caprese Raspberry Sorbet, Bitter Almond Whipped Cream

Vanilla Cream Napoleon Puff Pastry Blood Orange Sorbet, Lime-Marinated Strawberries

Seasonal Berry Plate with Sicilian Pistacio Macarons

Dolci Trio Warm Caramelia Chocolate Cake, Hazelnut Tiramisu, Orange Ricotta Tart

BAMBINOS MENU 60 PER CHILD

ANTIPASTI

Fresh Fruit Cup
Seasonal Selections

SECONDI Please Select One

Filet Mignon
Simply Grilled, Topped with Butter

Chef Jonah's Spaghetti & Meatballs
A House Favorite

DOLCI

Pelican Hill's Signature Gelato or Sorbet