

ELLA FAMILY STYLE MENUS

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. EACH OF YOUR GUESTS WILL GET TO ENJOY ALL OF THE MENU ITEMS AND DESSERT.

ella



ELLA FAMILY STYLE DINING LUNCH SELECTIONS

lunch option one

\$29 PER PERSON

first course

(CHOOSE TWO)

ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUCES TORN GARLIC CROUTONS, POMEGRANATE VINAIGRETE, PARMESAN TUILLE

BUTTER LETTUCE SALAD CUCUMBER, RADISH, TARRAGON, GREEN GODDESS DRESSING

CEDAR PLANK ROASTED TOMA SEASONAL PRESERVES, TORN BAGUETTE

entrée

(CHOOSE TWO)

CAVATELLI PASTA THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN

PAN ROASTED KING SALMON SMOKED OLIVE OIL, MIXED HERBS

ROASTED CHICKEN CAPER-SALSA VERDE, GRILLED LEMON, JUS

FRIED CHICKEN HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

OPEN FACE CUBANO SANDWICH SLOW ROASTED BERKSHIRE PORK, SMOKED PORK LOIN, JALAPENO AIOLI, HOUSE PICKLES, MELTED GRUYERE

STEAK FRITES PARSLEY FRIES, WATERCRESS, SHALLOT BLUE CHEESE BUTTER \$5 PER PERSON

SEARED AHI TUNA SALAD JULIENNE VEGETABLES, CUCUMBER, TRINITY HERBS, ROASTED CASHEWS, SOY-LIME VINAIGRETTE \$5 PER PERSON

sides

SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES

dessert

INDIVIDUALLY PLATED DESSERT

LEMON TART, TOASTED MERINGUE, RASPBERRY JAM



ELLA FAMILY STYLE DINING LUNCH SELECTIONS

lunch option two

\$39 PER PERSON

first course (CHOOSE TWO)

ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUCES TORN GARLIC CROUTONS, POMEGRANATE VINAIGRETE, PARMESAN TUILLE

BUTTER LETTUCE SALAD CUCUMBER, RADISH, TARRAGON, GREEN GODDESS DRESSING

CEDAR PLANK ROASTED TOMA SEASONAL PRESERVES, TORN BAGUETTE

entrée (CHOOSE THREE)

STEAK FRITES PARSLEY FRIES, WATERCRESS, SHALLOT BLUE CHEESE BUTTER

PAN ROASTED KING SALMON SMOKED OLIVE OIL, MIXED HERBS

ROASTED CHICKEN CAPER-SALSA VERDE, GRILLED LEMON, JUS

FRIED CHICKEN HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

CAVATELLI PASTA THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN

OPEN FACE CUBANO SANDWICH SLOW ROASTED BERKSHIRE PORK, SMOKED PORK LOIN, JALAPENO AIOLI, HOUSE PICKLES, MELTED GRUYERE

SEARED AHI TUNA SALAD JULIENNE VEGETABLES, CUCUMBER, TRINITY HERBS, ROASTED CASHEWS, SOY-LIME VINAIGRETTE

\$5 PER PERSON

sides

SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES

dessert

INDIVIDUALLY PLATED DESSERTS

GUESTS CHOICE OF LEMON TART OR CHOCOLATE BROWNIE



PASSED OR PLATTERED HORS D'OEUVRES

for the table

- CHARCUTERIE BOARD** PICKLES AND PRESERVES \$9 PER PERSON
- CHEESE BOARD** \$9 PER PERSON
- FARMERS MARKET FRESH VEGGIE PLATTER** GREEN GODDESS DRESSING \$7 PER PERSON
- SHRIMP COCKTAIL** (SERVES 12) \$65
- TRADITIONAL CAVIAR SERVICE** AQ
- SEAFOOD PLATEAU** WHOLE LOBSTER, HOG ISLAND OYSTERS, AND GULF PRAWNS \$135
- OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

canapes

- DEVILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS \$3.5 EACH
- DUNGENESS CRAB FRITTERS** SPICY REMOULADE \$5.5 EACH
- TRUFFLED MUSHROOM RISOTTO CROQUETTES** \$3.5 EACH
- PETITE ELLA SLIDERS** \$5.5 EACH
- SMOKED WHITE BEAN HUMMUS** CUMIN, CILANTRO, KENNEBEC POTATO CHIP \$3.5 EACH
- ARTISAN LOCAL CHEESE ON TOAST** LOCAL PRESERVES \$3.5 EACH
- POPCORN SHRIMP** FRIED LEMON, FRIED PARSLEY \$4.5 EACH
- WARM GOUGERES** (MINIMUM 2 DOZEN) \$3.5 EACH
- SMOKED SALMON, CUCUMBER, WHIPPED GOAT CHEESE, RED FRISEE** \$3.5 EACH
- BEEF TARTARE ON GARLIC POPOVER** \$4.5 EACH
- STEAK BRUSCHETTA** HORSERADISH, ONION MARMALADE \$4.5 EACH
- SALMON TARTARE** YUZU, SHALLOT, POTATO CHIP \$4.5 EACH
- PORK BELLY** SMOKED HONEY ON HOUSEMADE BISCUITS \$4.5 EACH
- AHI POKE TACOS** MARINATED WAKAME SALAD, SESAME, SOY-YUZU DRESSING \$5.5 EACH
- CHICKEN SKEWERS** ADOBO MARINATED, SALSAS VERDE \$5.5 EACH
- BAKED LOBSTER TARTS** FINES HERBES, GRUYERE (MINIMUM 2 DOZEN) \$5.5 EACH

SEASONAL QUICHE TARTLETS

- SPRING PEA, SORREL, CRÈME FRAICHE TARTLET \$3.5 EACH
- SUMMER HEIRLOOM TOMATO AND BASIL TARTLET \$3.5 EACH
- WINTER SQUASH, SAGE WALNUT PESTO TARTLET \$3.5 EACH
- BACON AND GRUYERE TARTLET \$3.5 EACH

ELLA FAMILY STYLE DINNER SELECTIONS

dinner option one

\$65 PER PERSON



SHRIMP COCKTAIL (SERVES 12) \$65
TRADITIONAL CAVIAR SERVICE \$135
SEAFOOD PLATEAU (SERVES 12) AQ
OYSTERS ON THE HALF SHELL \$36 PER DOZEN

first course (SELECT THREE)

CEDAR PLANK ROASTED TOMA SEASONAL PRESERVES, TORN BAGUETTE
DEVILED EGGS FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS
BUTTER LETTUCE SALAD CUCUMBER, RADISH, TARRAGON, GREEN GODDESS DRESSING
MIXED BABY LETTUCES TORN GARLIC CROUTONS, POMEGRANATE VINAIGRETE, PARMESAN TUILLE
ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
CALIFORNIA ENDIVE MIXED WINTER CITRUS, ROASTED HAZELNUTS, DIJON VINAIGRETTE

entrées (SELECT TWO, ADD A THIRD FOR \$5 PER PERSON)

FRIED CHICKEN CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON
ROASTED CHICKEN CAPER-SALSA VERDE, GRILLED LEMON, JUS
CAVATELLI PASTA THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN
GRILLED BAVETTE STEAK CHIMICHURRI
HERB ROASTED BERKSHIRE PORK LOIN GRAIN MUSTARD JUS
PAN ROASTED KING SALMON SMOKED OLIVE OIL, MIXED HERBS
HERB ROASTED LEG OF LAMB ROMESCO SAUCE \$10 PER PERSON
SLOW ROASTED PRIME RIB HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON
PAN SEARED DIVER SCALLOPS NEW ENGLAND STYLE 'CHOWDER SAUCE' LITTLENECK CLAMS, APPLEWOOD BACON,
PERNOD \$15 PER PERSON

sides (SELECT TWO, ADD A THIRD FOR \$5 PER PERSON)

CRISPY YUKON GOLD POTATOES
WOOD FIRED BRUSSELS SPROUTS
CREAMED SPINACH
CHEDDAR & POBLANO CORN BREAD
WILD MUSHROOM RISOTTO

dessert

INDIVIDUALLY PLATED DESSERTS
GUESTS CHOICE OF LEMON TART
OR CHOCOLATE BROWNIE

ELLA FAMILY STYLE DINNER SELECTIONS
dinner option two



\$75 PER PERSON

SHRIMP COCKTAIL (SERVES 12) \$65
TRADITIONAL CAVIAR SERVICE \$135
SEAFOOD PLATEAU (SERVES 12) AQ
OYSTERS ON THE HALF SHELL \$36 PER DOZEN

first course (SELECT THREE)

STEAK TARTARE TORN GARLIC POPOVERS
BONE MARROW SHALLOTS, PICKED HERBS, PINK PEPPERCORN, DATES, TOAST
POPCORN SHRIMP FRIED LEMON, PARSLEY
CEDAR PLANK ROASTED TOMA SEASONAL PRESERVES, TORN BAGUETTE
DEVEILED EGGS FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS

second course (SELECT TWO)

BUTTER LETTUCE SALAD CUCUMBER, RADISH, TARRAGON, GREEN GODDESS DRESSING
MIXED BABY LETTUCES TORN GARLIC CROUTONS, POMEGRANATE VINAIGRETE, PARMESAN TUILLE
ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
CALIFORNIA ENDIVE MIXED WINTER CITRUS, ROASTED HAZELNUTS, DIJON VINAIGRETTE

entrées (SELECT THREE)

FRIED CHICKEN CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON
ROASTED CHICKEN CAPER-SALSA VERDE, GRILLED LEMON, JUS
CAVATELLI PASTA THYME ROASTED MUSHROOMS, WINTER SQUASH, TRUFFLE BUTTER, PARMESAN
GRILLED BAVETTE STEAK CHIMICHURRI
HERB ROASTED BERKSHIRE PORK LOIN GRAIN MUSTARD JUS
PAN ROASTED KING SALMON SMOKED OLIVE OIL, MIXED HERBS
HERB ROASTED LEG OF LAMB ROMESCO SAUCE \$10 PER PERSON
SLOW ROASTED PRIME RIB HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON
PAN SEARED DIVER SCALLOPS NEW ENGLAND STYLE 'CHOWDER SAUCE' LITTLENECK CLAMS, APPLEWOOD BACON,
PERNOD \$15 PER PERSON

sides (SELECT TWO, ADD A THIRD FOR \$5 PER PERSON)

CRISPY YUKON GOLD POTATOES
WOOD FIRED BRUSSELS SPROUTS
CREAMED SPINACH
CHEDDAR & POBLANO CORN BREAD
WILD MUSHROOM RISOTTO

dessert

INDIVIDUALLY PLATED DESSERTS
GUESTS CHOICE OF LEMON TART
OR CHOCOLATE BROWNIE



PRIVATE DINING PLANNING INFORMATION

ELLA'S MENUS ARE CRAFTED WITH THE IDEAL OF A CONVIVIAL "FAMILY STYLE" TASTING MENU IN MIND. THIS CONCEPT, WHERE LARGER PLATES AND PLATTERS ARE PRESENTED TO THE TABLE AND SHARED AMONG GUESTS, ALLOWS YOUR PARTY TO EXPERIENCE MORE OF OUR MENU THAN THROUGH TRADITIONAL DINING. SHARING A MEAL "FAMILY STYLE" PROMOTES SOCIAL INTERACTION AND ALLOWS GUESTS TO PARTICIPATE IN THE FEELING OF EATING AT THE SELLAND FAMILY TABLE. PERUSE THE MENUS TO CREATE YOUR PARTY'S SHARED DINING EXPERIENCE.

GUARANTEE GUEST COUNT

ATTENDANCE MUST BE CONFIRMED 7 DAYS IN ADVANCE PRIOR TO EVENT DATE. THIS NUMBER WILL BE CONSIDERED YOUR GUARANTEE AND FINAL GUEST COUNT. RESERVATIONS ARE MADE ON A FIRST COME, FIRST SERVED BASIS. RESERVATIONS ARE CONFIRMED AND BOOKED WHEN A DEPOSIT IS RECEIVED.

HORS D'OEUVRES

A SELECTION OF PLATTERED HORS D'OEUVRE FOR A COCKTAIL RECEPTION IS AVAILABLE FOR AN ADDITIONAL COST.

BEVERAGES

ALL BEVERAGES INCLUDING WINE, LIQUOR, NON-ALCOHOLIC BEVERAGES, COFFEE AND TEA ARE AN ADDITIONAL COST. ELLA DINING ROOM AND BAR REQUIRES AT LEAST A 7 DAY NOTICE FOR WINE REQUESTS TO ENSURE AVAILABILITY. ALL WINES ARE SUBJECT TO AVAILABILITY.

BAR

ELLA DINING ROOM AND BAR OFFERS HOSTED AND CASH BAR OPTIONS.

CORKAGE

\$25 PER 750ML BOTTLE. WE WAIVE ONE CORKAGE FEE FOR EACH 750 ML BOTTLE PURCHASED FROM OUR LIST UP TO THREE BOTTLES.

DESSERT FEE

A DESSERT FEE OF \$3.50 PER PERSON WILL BE CHARGED FOR DESSERTS BROUGHT IN FROM AN OUTSIDE VENDOR.

MENU TITLE

PERSONALIZED MENUS CAN BE PRINTED FOR YOUR GUESTS WITH COMPANY NAME OR MESSAGE COMPLIMENTS OF ELLA DINING ROOM AND BAR. PLEASE PROVIDE US WITH YOUR MENU TITLE.

TAX

8.25% (PLEASE NOTE CALIFORNIA LAW STIPULATES THAT BOOKING FEES AND GRATUITIES ARE TAXABLE).

PAYMENT

FULL PAYMENT IS DUE UPON CONCLUSION OF YOUR EVENT UNLESS PRE-PAID IN ADVANCE. MASTERCARD, VISA, DISCOVER, AND AMERICAN EXPRESS CARDS ARE ACCEPTED. ELLA DINING ROOM AND BAR DOES NOT ACCEPT PERSONAL OR BUSINESS CHECKS.

BOOKING FEE

A 3% BOOKING FEE WILL BE ADDED TO YOUR BILL.

GRATUITY

ELLA DINING ROOM AND BAR DOES NOT ADD AN AUTOMATIC STAFF GRATUITY TO GUEST CHECKS. ON AVERAGE, A TYPICAL GRATUITY FOR OUR STAFF IS 20%

ADDITIONAL SERVICES

AUDIO/VISUAL EQUIPMENT, FLORAL ARRANGEMENTS, PHOTOGRAPHY, WINE PAIRINGS, AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE WITH AT LEAST FIVE DAYS ADVANCE NOTICE.

PARKING

ELLA DINING ROOM AND BAR OFFERS VALET PARKING AT \$5.00 PER CAR. STREET PARKING IS AVAILABLE BUT LIMITED. SEVERAL PARKING GARAGES ARE LOCATED IN THE AREA.

DECORATIONS

ELLA DOES NOT ALLOW FOR OUTSIDE DECOR OF ANY KIND INCLUDING BUT NOT LIMITED TO BALLOONS, BANNERS, FLOWERS, ETC. IF YOU WOULD LIKE FLORALS FOR YOUR EVENT PLEASE INQUIRE ABOUT OUR PREFERRED VENDORS.