

## 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*

**\$35 PER PERSON**

#### *first course*

(CHOOSE TWO)

**CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE

**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

**MIXED BABY LETTUCES** CUCUMBER, RADISH, CHERRY TOMATO, LEMON-BUTTERMILK DRESSING

**BELGIAN ENDIVE** TWIN PEAKS PEACHES, TOASTED PECANS, ROGUE SMOKEY BLUE, DIJON VINAIGRETTE

**HEIRLOOM TOMATO** SMOKED SALMON, WHIPPED CRESCENZA, EVERYTHING BAGEL CRISP \$5 PER PERSON

#### *entrée*

(CHOOSE TWO)

**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

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

**OROCCHIETTE PASTA** HEIRLOOM TOMATOES, BRENTWOOD CORN, SUMMER SQUASH RIBBONS, BLOSSOM PESTO

**AHI TUNA NICOISE** NEW POTATOES, HARICOT VERT, ARUGULA, SIX MINUTE EGG, ANCHOVY, OLIVE, TARRAGON VINAIGRETTE

\$5 PER PERSON

#### *sides*

**SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES**

#### *dessert*

**INDIVIDUALLY PLATED DESSERT**

BITTERSWEET CHOCOLATE TART



## ELLA FAMILY STYLE DINING LUNCH SELECTIONS

### *lunch option two*

**\$45 PER PERSON**

#### *first course* (CHOOSE TWO)

**CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE

**ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

**MIXED BABY LETTUCES** CUCUMBER, RADISH, CHERRY TOMATO, LEMON-BUTTERMILK DRESSING

**BELGIAN ENDIVE** TWIN PEAKS PEACHES, TOASTED PECANS, ROGUE SMOKEY BLUE, DIJON VINAIGRETTE

**HEIRLOOM TOMATO** SMOKED SALMON, WHIPPED CRESCENZA, EVERYTHING BAGEL CRISP \$5 PER PERSON

#### *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

**OROCCHIETTE PASTA** HEIRLOOM TOMATOES, BRENTWOOD CORN, SUMMER SQUASH RIBBONS, BLOSSOM PESTO

**AHI TUNA NICOISE** NEW POTATOES, HARICOT VERT, ARUGULA, SIX MINUTE EGG, ANCHOVY, OLIVE, TARRAGON VINAIGRETTE

\$5 PER PERSON

#### *sides*

**SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES**

#### *dessert*

**INDIVIDUALLY PLATED DESSERTS**

GUESTS CHOICE OF PASSIONFRUIT GANACHE TART OR BITTERSWEET CHOCOLATE TART



PASSED OR PLATTERED HORS D'OEUVRES

*for the table*

- CHARCUTERIE BOARD** PICKLES AND PRESERVES \$12 PER PERSON
- CHEESE BOARD** \$12 PER PERSON
- FARMERS MARKET FRESH VEGGIE PLATTER** GREEN GODDESS DRESSING \$7 PER PERSON
- SHRIMP COCKTAIL** (SERVES 12) \$65
- CHILLED LOBSTER** GRILLED LEMON A.Q.
- OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

*canapes*

- DEILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS \$3.5 EACH
- TRUFFLED MUSHROOM RISOTTO CROQUETTES** \$3.5 EACH
- PETITE ELLA SLIDERS** \$5.5 EACH
- FRIED CASTELVETRANO OLIVES & CHICKPEAS** ESPELETTE \$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
- BEEF TARTARE ON GARLIC POPOVER** \$5.5 EACH
- STEAK BRUSCHETTA** HORSERADISH, ONION MARMALADE \$5.5 EACH
- SALMON TARTARE** YUZU, SHALLOT, POTATO CHIP \$4.5 EACH
- AHI TUNA CRUDO** NECTARINE, TRINITY HERBS, PEANUTS, CHILI-LIME VINAIGRETTE \$5.5 EACH
- CHICKEN SKEWERS** ADOBO MARINATED, SALSA VERDE \$5.5 EACH

ELLA FAMILY STYLE DINNER SELECTIONS

dinner option one

\$69 PER PERSON



**SHRIMP COCKTAIL** (SERVES 12) \$65  
**OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

*first course* (SELECT THREE)

- CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE
- ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
- MIXED BABY LETTUCES** CUCUMBER, RADISH, CHERRY TOMATO, LEMON-BUTTERMILK DRESSING
- BELGIAN ENDIVE** TWIN PEAKS PEACHES, TOASTED PECANS, ROGUE SMOKEY BLUE, DIJON VINAIGRETTE
- HEIRLOOM TOMATO** SMOKED SALMON, WHIPPED CRESCENZA, EVERYTHING BAGEL CRISP \$5 PER PERSON

*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
- GRILLED BAVETTE STEAK** CHIMICHURRI
- HERB ROASTED BERKSHIRE PORK LOIN** GRAIN MUSTARD JUS
- PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS
- OROCCHIETTE PASTA** HEIRLOOM TOMATOES, BRENTWOOD CORN, SUMMER SQUASH RIBBONS, BLOSSOM PESTO
- HERB ROASTED LEG OF LAMB** SEASONAL PREPARATION \$10 PER PERSON
- SLOW ROASTED PRIME RIB** HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON
- TOMAHAWK RIBEYE** \$10 PER PERSON
- PAN SEARED DIVER SCALLOPS** NEW ENGLAND STYLE "CHOWDER SAUCE", LITTLE NECK CLAMS, APPLEWOOD BACON, MIREPOIX, PERNOD \$15 PER PERSON

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

- CRISPY YUKON GOLD POTATOES**
- GREEN BEANS**
- WOOD FIRED SUMMER SQUASH**
- MASCARPONE CREAMED CORN**

*dessert*

- INDIVIDUALLY PLATED DESSERTS**
- GUESTS CHOICE OF PASSIONFRUIT GANACHE TART  
OR BITTERSWEET CHOCOLATE TART

ELLA FAMILY STYLE DINNER SELECTIONS  
*dinner option two*

\$79 PER PERSON



**SHRIMP COCKTAIL** (SERVES 12) \$65  
**OYSTERS ON THE HALF SHELL** \$36 PER DOZEN

*first course* (SELECT THREE)

- STEAK TARTARE** TORN GARLIC POPOVERS
- BONE MARROW** TAMARIND GLAZE, PICKLED CHILIS, HERB SALAD, CARAMELIZED ONION BUTTER, SMOKED BATAARD
- 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)

- ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
- MIXED BABY LETTUCES** CUCUMBER, RADISH, CHERRY TOMATO, LEMON-BUTTERMILK DRESSING
- BELGIAN ENDIVE** TWIN PEAKS PEACHES, TOASTED PECANS, ROGUE SMOKEY BLUE, DIJON VINAIGRETTE
- HEIRLOOM TOMATO** SMOKED SALMON, WHIPPED CRESCENZA, EVERYTHING BAGEL CRISP \$5 PER PERSON

*entrées* (SELECT THREE)

- FRIED CHICKEN** CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON
- ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS
- OROCCHIETTE PASTA** HEIRLOOM TOMATOES, BRENTWOOD CORN, SUMMER SQUASH RIBBONS, BLOSSOM PESTO
- 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** SEASONAL PREPARATION \$10 PER PERSON
- SLOW ROASTED PRIME RIB** HORSERADISH CRÈME, JUS (12 GUEST MINIMUM) \$10 PER PERSON
- TOMAHAWK RIBEYE** \$10 PER PERSON
- PAN SEARED DIVER SCALLOPS** NEW ENGLAND STYLE "CHOWDER SAUCE", LITTLE NECK CLAMS, APPLEWOOD BACON, MIREPOIX, PERNOD \$15 PER PERSON

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

- CRISPY YUKON GOLD POTATOES**
- GREEN BEANS**
- GRILLED BROCCOLINI**
- WOOD FIRED SUMMER SQUASH**
- MASCARPONE CREAMED CORN**

*dessert*

- INDIVIDUALLY PLATED DESSERTS**
- GUESTS CHOICE OF PASSIONFRUIT GANACHE TART  
OR BITTERSWEET CHOCOLATE TART



## 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**

8.75% (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% RESTAURANT EVENT SERVICE 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 \$7.00 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.