

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 CHEESE SEASONAL PRESERVES, TORN BAGUETTE

BRUSCHETTA DISTEFANO BURRATA, ENGLISH PEAS, PROSCUITTO, PRESERVED LEMON, GRILLED SOURDOUGH

ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

SPRING BABY GREENS GREEN GODDESS DRESSING, SHAVED RADISH, CANDIED GARLIC, SPRING FLOWERS

MARINATED BEETS STRAWBERRIES, WHIPPED GOAT CHEESE, FAVA BEANS, GREEN GARLIC \$5 PER PERSON

entrée

(CHOOSE TWO)

PAN ROASTED KING SALMON SMOKED OLIVE OIL, MIXED HERBS

OPEN FACE PORCHETTA SANDWICH SLOW ROASTED TOMATO, ARUGULA, LEMON-CAPER AIOLI, SOURDOUGH BATARD

ROASTED CHICKEN CAPER-SALSA VERDE, GRILLED LEMON, JUS

FRIED CHICKEN HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

SPRING VEGETABLE RISOTTO NANTES CARROTS, LAMB CHOPPER CHEESE. SPRING ONION, GREEN GARLIC PISTOU

STEAK FRITES PARSLEY FRIES, ARUGULA, HORSERADISH-DIJON CREAM \$5 PER PERSON

AHI TUNA SALAD SWEET ONION SOUBISE, NEW POTATOES, HARICOT VERT, OLIVES, PRESERVED TOMATO,

TARRAGON VINAIGRETTE \$5 PER PERSON

sides

SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES

dessert

INDIVIDUALLY PLATED DESSERTS CHOICE OF

STRAWBERRY TART LIME CHANTILLY, VANILLA ANGLAISE

CHOCOLATE TART, CHOCOLATE GANACHE, COFFEE CREAM



ELLA FAMILY STYLE DINING LUNCH SELECTIONS

lunch option two

\$45 PER PERSON

first course (CHOOSE TWO)

- CEDAR PLANK ROASTED TOMA CHEESE** SEASONAL PRESERVES, TORN BAGUETTE
- BRUSCHETTA** DISTEFANO BURRATA, ENGLISH PEAS, PROSCIUTTO, PRESERVED LEMON, GRILLED SOURDOUGH
- ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
- SPRING BABY GREENS** GREEN GODDESS DRESSING, SHAVED RADISH, CANDIED GARLIC, SPRING FLOWERS
- MARINATED BEETS** STRAWBERRIES, WHIPPED GOAT CHEESE, FAVA BEANS, GREEN GARLIC \$5 PER PERSON

entrée (CHOOSE THREE)

- STEAK FRITES** PARSLEY FRIES, ARUGULA, HORSERADISH-DIJON CREAM
- OPEN FACE PORCHETTA SANDWICH** SLOW ROASTED TOMATO, ARUGULA, LEMON-CAPER AIOLI, SOURDOUGH BATARD
- 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
- SPRING VEGETABLE RISOTTO** NANTES CARROTS, LAMB CHOPPER CHEESE. SPRING ONION, GREEN GARLIC PISTOU
- AHI TUNA SALAD** SWEET ONION SOUBISE, NEW POTATOES, HARICOT VERT, OLIVES, PRESERVED TOMATO, TARRAGON VINAIGRETTE \$5 PER PERSON

sides

SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES

dessert

- INDIVIDUALLY PLATED DESSERTS** CHOICE OF
- STRAWBERRY TART** LIME CHANTILLY, VANILLA ANGLAISE
- CHOCOLATE TART**, CHOCOLATE GANACHE, COFFEE CREAM



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 CHICKPEA HUMMUS \$7 PER PERSON
- SHRIMP COCKTAIL** (SERVES 12) \$65
- CHILLED LOBSTER** GRILLED LEMON A.Q.
- OYSTERS ON THE HALF SHELL** \$44 PER DOZEN

canapes

- TRUFFLED MUSHROOM RISOTTO CROQUETTES** \$3.5 EACH
- PETITE ELLA SLIDERS** \$5.5 EACH
- DEILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS & SHALLOTS \$3.5 EACH
- PORK BELLY BISCUITS** MAPLE GASTRIQUE \$4.5 EACH
- SOUP SHOTS** ARTICHOKE POTATO \$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** NICOISE, POTATO CHIP \$5.5 EACH
- CHICKEN SKEWERS** ADOBO MARINATED, SALSA VERDE \$5.5 EACH

ELLA FAMILY STYLE DINNER SELECTIONS

dinner option one

\$75 PER PERSON



SHRIMP COCKTAIL (SERVES 12) \$65
OYSTERS ON THE HALF SHELL \$44 PER DOZEN

first course (SELECT THREE)

CEDAR PLANK ROASTED TOMA CHEESE SEASONAL PRESERVES, TORN BAGUETTE
BRUSCHETTA DISTEFANO BURRATA, ENGLISH PEAS, PROSCUITTO, PRESERVED LEMON, GRILLED SOURDOUGH
ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
SPRING BABY GREENS GREEN GODDESS DRESSING, SHAVED RADISH, CANDIED GARLIC, SPRING FLOWERS
MARINATED BEETS STRAWBERRIES, WHIPPED GOAT CHEESE, FAVA BEANS, GREEN GARLIC \$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 FLAT IRON STEAK CHIMICHURRI
HERB MARINATED CRISPY PORCHETTA LEMON, CAPER, MUSTARD JUS
PAN ROASTED KING SALMON SMOKED OLIVE OIL, MIXED HERBS
SPRING VEGETABLE RISOTTO NANTES CARROTS, LAMB CHOPPER CHEESE. SPRING ONION, GREEN GARLIC PISTOU
HERB ROASTED LEG OF LAMB SEASONAL PREPARATION \$10 PER PERSON
TOMAHAWK RIBEYE SAUCE BORDELAISE \$10 PER PERSON
WOOD FIRED BEEF TENDERLOIN BLUE CHEESE BUTTER \$15 PER PERSON

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

CRISPY YUKON GOLD POTATOES CREME FRAICHE, GREEN GARLIC, SPRING ONION
GRILLED ASPARAGUS SAUCE GRIBICHE
CARAMELIZED SUNCHOKES ROASTED MUSHROOMS, BACON LARDONS, BLACK GARLIC, SUNFLOWER SEEDS
NANTES CARROTS GREEN GARLIC PISTOU

dessert

INDIVIDUALLY PLATED DESSERTS CHOICE OF
STRAWBERRY TART LIME CHANTILLY, VANILLA ANGLAISE
CHOCOLATE TART, CHOCOLATE GANACHE, COFFEE CREAM

ELLA FAMILY STYLE DINNER SELECTIONS
dinner option two

\$85 PER PERSON



SHRIMP COCKTAIL (SERVES 12) \$65
OYSTERS ON THE HALF SHELL \$44 PER DOZEN

first course (SELECT THREE)

- STEAK TARTARE** TORN GARLIC POPOVERS
- BRUSCHETTA** DISTEFANO BURRATA, ENGLISH PEAS, PROSCUITTO, PRESERVED LEMON, GRILLED SOURDOUGH
- BONE MARROW** PINK PEPPERCORN, PARSLEY SALAD, TARRAGON VINAIGRETTE, MOLASSES BUTTER, SMOKED BATAARD
- DEVILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS & SHALLOT
- POPCORN SHRIMP** FRIED LEMON, PARSLEY
- CEDAR PLANK ROASTED TOMA** SEASONAL PRESERVES, TORN BAGUETTE

second course (SELECT TWO)

- ELLA CAESAR** SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
- SPRING BABY GREENS** GREEN GODDESS DRESSING, SHAVED RADISH, CANDIED GARLIC, SPRING FLOWERS
- MARINATED BEETS** STRAWBERRIES, WHIPPED GOAT CHEESE, FAVA BEANS, GREEN GARLIC

entrées (SELECT THREE)

- FRIED CHICKEN** CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON
- ROASTED CHICKEN** CAPER-SALSA VERDE, GRILLED LEMON, JUS
- SPRING VEGETABLE RISOTTO** NANTES CARROTS, LAMB CHOPPER CHEESE. SPRING ONION, GREEN GARLIC PISTOU
- GRILLED FLAT IRON STEAK** CHIMICHURRI
- HERB MARINATED CRISPY PORCHETTA** LEMON, CAPER, MUSTARD JUS
- PAN ROASTED KING SALMON** SMOKED OLIVE OIL, MIXED HERBS
- HERB ROASTED LEG OF LAMB** SEASONAL PREPARATION \$10 PER PERSON
- TOMAHAWK RIBEYE** SAUCE BORDELAISE \$10 PER PERSON
- WOOD FIRED BEEF TENDERLOIN** BLUE CHEESE BUTTER \$15 PER PERSON

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

- CRISPY YUKON GOLD POTATOES** CREME FRAICHE, GREEN GARLIC, SPRING ONION
- GRILLED ASPARAGUS** SAUCE GRIBICHE
- CARAMELIZED SUNCHOKES** ROASTED MUSHROOMS, BACON LARDONS, BLACK GARLIC, SUNFLOWER SEEDS
- NANTES CARROTS** GREEN GARLIC PISTOU

dessert

- INDIVIDUALLY PLATED DESSERTS** CHOICE OF
- STRAWBERRY TART** LIME CHANTILLY, VANILLA ANGLAISE
- CHOCOLATE TART**, CHOCOLATE GANACHE, COFFEE CREAM



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, 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 \$10.00 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.