

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

BURRATA, PEACH & PROSCIUTTO BRUSCHETTA GRILLED SOURDOUGH, BASIL, SABA, EXTRA VIRGIN OLIVE OIL

ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

BABY LETTUCES CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING

ROASTED BEETS COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS \$5 PER PERSON

HEIRLOOM TOMATO SALAD CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING \$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

SUMMER ORECCHIETTE PASTA MOREL MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN

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

SEARED AHI TUNA NICOISE HARICOT VERTS, ROASTED TOMATO, NEW POTATOES, OLIVES, BABY LETTUCES

TARRAGON VINAIGRETTE \$5 PER PERSON

sides

SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES

dessert

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

BURRATA, PEACH & PROSCIUTTO BRUSCHETTA GRILLED SOURDOUGH, BASIL, SABA, EXTRA VIRGIN OLIVE OIL

ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

BABY LETTUCES CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING

ROASTED BEETS COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS \$5 PER PERSON

HEIRLOOM TOMATO SALAD CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING \$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

SUMMER ORECCHIETTE PASTA MOREL MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN

SEARED AHI TUNA NICOISE HARICOT VERTS, ROASTED TOMATO, NEW POTATOES, OLIVES, BABY LETTUCES

TARRAGON VINAIGRETTE \$5 PER PERSON

sides

SERVED WITH CHEF'S CHOICE SEASONAL VEGETABLES

dessert (GUESTS CHOICE)

INDIVIDUALLY PLATED DESSERTS

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

SEAFOOD PLATEAU WHOLE CHILLED LOBSTER, HOG ISLAND OYSTERS, PRAWNS, SEASONAL CRUDO \$145

canapes

TRUFFLED MUSHROOM RISOTTO CROQUETTES \$3.5 EACH

PETITE ELLA SLIDERS \$5.5 EACH

DEVEILED EGGS FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS & SHALLOTS \$3.5 EACH

PORK BELLY BISCUITS MAPLE GASTRIQUE \$4.5 EACH

POPCORN SHRIMP FRIED LEMON, FRIED PARSLEY \$4.5 EACH

WARM GOUGERES (MINIMUM 2 DOZEN) \$3.5 EACH

BEEF TARTARE GARLIC-PARSLEY 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

SEAFOOD PLATEAU (SERVES 8-10) \$145
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
BURRATA, PEACH & PROSCIUTTO BRUSCHETTA GRILLED SOURDOUGH, BASIL, SABA, EXTRA VIRGIN OLIVE OIL
ELLA CAESAR SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN
BABY LETTUCES CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING
ROASTED BEETS COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS \$5 PER PERSON
HEIRLOOM TOMATO SALAD CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING \$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
SUMMER ORECCHIETTE PASTA MOREL MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN
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
CHARRED BROCCOLI & ROMANESCO MELTED SUMMER SQUASH, PESTO AIOLI, PARMESAN
CREAMED CORN MASCARPONE, CHIVES
ROMANO BEANS STEWED TOMATO, BLACK OLIVE CRUMBLE, BASIL

dessert (GUESTS CHOICE)

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

ELLA FAMILY STYLE DINNER SELECTIONS

dinner option two

\$85 PER PERSON



SEAFOOD PLATEAU (SERVES 8-10) \$145
SHRIMP COCKTAIL (SERVES 12) \$65
OYSTERS ON THE HALF SHELL \$44 PER DOZEN

first course (SELECT THREE)

STEAK TARTARE TORN GARLIC POPOVERS

BURRATA, PEACH & PROSCIUTTO BRUSCHETTA GRILLED SOURDOUGH, BASIL, SABA, EXTRA VIRGIN OLIVE OIL

BONE MARROW HERB SALAD, PINK PEPPERCORN, BANYULS VINAIGRETTE, GRILLED BREAD

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

BABY LETTUCES CUCUMBER, RADISH, CARROT, TOMATO, LEMON-BUTTERMILK DRESSING

ROASTED BEETS COMPRESSED WATERMELON, WHIPPED GOAT CHEESE, PINE NUTS, BASIL, CRISPY SHALLOTS

HEIRLOOM TOMATO SALAD CURED LEMON CUCUMBER, GRILLED CORN, LEMON-BUTTERMILK DRESSING

entrées (SELECT THREE)

FRIED CHICKEN CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON

ROASTED CHICKEN CAPER-SALSA VERDE, GRILLED LEMON, JUS

SUMMER ORECCHIETTE PASTA MOREL MUSHROOMS, SUMMER SQUASH, BASIL-SAFFRON SALSA VERDE, PARMESAN

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

CHARRED BROCCOLI & ROMANESCO MELTED SUMMER SQUASH, PESTO AIOLI, PARMESAN

CREAMED CORN MASCARPONE, CHIVES

ROMANO BEANS STEWED TOMATO, BLACK OLIVE CRUMBLE, BASIL

dessert (GUESTS CHOICE)

INDIVIDUALLY PLATED DESSERTS

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 3 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.

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

\$35 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.