

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

two entree lunch

\$55 PER PERSON

first course

CRISPY MAITAKE MUSHROOMS

TRUFFLE AIOLI, ROASTED GARLIC

ELLA CAESAR

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

entrée

PAN ROASTED KING SALMON

BUTTER BRAISED ASPARAGUS, RAMPS, HOLLANDAISE

ROASTED CHICKEN

CREAMY POLENTA, GREEN GARLIC PISTOU

VEGETARIAN OPTION AVAILABLE UPON REQUEST

dessert

CHOCOLATE HAZELNUT CRUNCH

COFFEE INFUSED DULCEY MOUSSE



ELLA FAMILY STYLE DINING LUNCH SELECTIONS

three entree lunch

\$65 PER PERSON

first course

BURRATA, STRAWBERRY & BASIL BRUSCHETTA

GRILLED SOURDOUGH, SABA, EXTRA VIRGIN OLIVE OIL

ELLA CAESAR

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

entrée

PAN ROASTED KING SALMON

BUTTER BRAISED ASPARAGUS, RAMPS, HOLLANDAISE

FRIED CHICKEN

HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

STEAK FRITES

PARSLEY FRIES, ARUGULA, HORSERADISH-DIJON CREAM

VEGETARIAN OPTION AVAILABLE UPON REQUEST

sides

GRILLED ASPARAGUS

SPRING ONION VINAIGRETTE, GOAT FETA, DILL

dessert

STRAWBERRY PARFAIT

LEMON SHORTBREAD COOKIE, GOAT CHEESE MOUSSE, TOASTED MERINGUE



PASSED OR PLATTERED HORS D'OEUVRES

for the table

- CHARCUTERIE BOARD** HOUSE PICKLES AND MUSTARD \$130 (SERVES 10)
- CHEESE BOARD** PRESERVES, TOASTED MARCONA ALMONDS, MARINATED OLIVES, CROSTINI \$130 (SERVES 10)
- FARMERS MARKET FRESH VEGGIE PLATTER** GREEN CHICKPEA HUMMUS \$80 (SERVES 10)
- GULF PRAWN COCKTAIL** COCKTAIL SAUCE, LEMON \$96 (SERVES 12)
- SEAFOOD PLATEAU** WHOLE CHILLED LOBSTER, HOG ISLAND OYSTERS, PRAWNS, SEASONAL CRUDO \$145 (SERVES 10)
- OYSTERS ON THE HALF SHELL** COCKTAIL SAUCE, JALAPENO-LIME MIGNONETTE \$44 PER DOZEN
- CHILLED LOBSTER** DRAWN BUTTER, GRILLED LEMON, FINES HERBES \$68

canapes

PRICED PER DOZEN

- TRUFFLED MUSHROOM RISOTTO CROQUETTES** \$54
- ELLA SLIDERS** GRUYERE, HOUSE PICKLES, BURGER SAUCE, BRIOCHE BUN \$75
- DEILED EGGS** FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS & SHALLOTS \$54
- FRIED ROCK SHRIMP** LEMON, FRIED PARSLEY \$66
- PORK BELLY BISCUITS** SEASONAL COMPOTE \$75
- STUFFED GOUGERES** PIMENTO CHEESE \$54
- BEEF TARTARE** GARLIC-PARSLEY POPOVER \$66
- SALMON TARTARE** YUZU, SHALLOT, POTATO CHIP \$66
- FRIED CHICKEN STICKS** ELLA HOT SAUCE, LEMON \$75
- LOBSTER CORN DOGS** RAMP REMOULADE, BROWN BUTTER-HONEY MUSTARD \$102

ELLA FAMILY STYLE DINNER SELECTIONS



three course dinner option

\$95 PER PERSON

SEAFOOD PLATEAU \$145
OYSTERS ON THE HALF SHELL \$44 PER DOZEN

first course

CRISPY MAITAKE MUSHROOMS

TRUFFLE AIOLI, ROASTED GARLIC

GULF PRAWN COCKTAIL

COCKTAIL SAUCE, LEMON

ELLA CAESAR

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

entrées

PAN ROASTED KING SALMON

BUTTER BRAISED ASPARAGUS, RAMPS, HOLLANDAISE

ROASTED CHICKEN

CREAMY POLENTA, GREEN GARLIC PISTOU

GRILLED FLAT IRON STEAK

THYME ROASTED MUSHROOMS, CARAMELIZED CIPOLLINI ONIONS,
BORDELAISE, BLUE CHEESE BUTTER

VEGETARIAN OPTION AVAILABLE UPON REQUEST

sides

CRISPY YUKON GOLD POTATOES

GARLIC AIOLI, PARSLEY

dessert

CHOCOLATE HAZELNUT CRUNCH

COFFEE INFUSED DULCEY MOUSSE

ELLA FAMILY STYLE DINNER SELECTIONS

four course dinner option

\$115 PER PERSON



SEAFOOD PLATEAU \$145
OYSTERS ON THE HALF SHELL \$44 PER DOZEN

first course

CRISPY MAITAKE MUSHROOMS

TRUFFLE AIOLI, ROASTED GARLIC

STEAK TARTARE

TORN GARLIC POPOVERS

GULF PRAWN COCKTAIL

COCKTAIL SAUCE, LEMON

second course

ELLA CAESAR

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

STRAWBERRY FENNEL SALAD

GOAT CHEESE, GRAPEFRUIT, HONEYCOMB, LEMON, NASTURTIUM

entrées

PAN ROASTED SALMON

BUTTER BRAISED ASPARAGUS, RAMPS, HOLLANDAISE

FRIED CHICKEN

CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON

WOOD FIRED BEEF TENDERLOIN

THYME ROASTED MUSHROOMS, CARAMELIZED CIPOLLINI ONIONS, BORDELAISE, BLUE CHEESE BUTTER

VEGETARIAN OPTION AVAILABLE UPON REQUEST

sides

GRILLED ASPARAGUS

SPRING ONION VINAIGRETTE, GOAT FETA, DILL

dessert

STRAWBERRY PARFAIT

LEMON SHORTBREAD COOKIE, GOAT CHEESE MOUSSE, TOASTED MERINGUE

ELLA FAMILY STYLE DINNER SELECTIONS
prime rib and lobster dinner option



\$185 PER PERSON

TRUFFLE BRIOCHE

SIX HOUSEMADE ROLLS, TRUFFLE BUTTER, SHAVED TRUFFLES \$25

first course

OYSTERS ON THE HALF SHELL

CLASSIC ACCOUTREMENT

GULF PRAWN COCKTAIL

COCKTAIL SAUCE, LEMON

CHEESE & CHARCUTERIE BOARD

HOUSE PICKLES, MUSTARD, SEASONAL FRUIT COMPOTE

second course

ELLA CAESAR

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

STRAWBERRY FENNEL SALAD

GOAT CHEESE, GRAPEFRUIT, HONEYCOMB, LEMON, NASTURTIUM

entrées

PRIME RIB

HORSERADISH, AU JUS

BUTTER POACHED LOBSTER TAIL

DRAWN BUTTER, GRILLED LEMON

GNOCCHI CARBONARA

ENGLISH PEAS, RAMPS, MUSHROOM "BACON", SWEET ONION MAGE

sides

GRILLED ASPARAGUS

SPRING ONION VINAIGRETTE, GOAT FETA, DILL

dessert

CHOCOLATE HAZELNUT CRUNCH

COFFEE INFUSED DULCEY MOUSSE

MINIMUM OF 12 GUESTS



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.