

## 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 OFFERINGS AVAILABLE MONDAY - FRIDAY FROM 11:30AM - 2:00PM

### *two entree lunch*

**\$55 PER PERSON**

(EXCLUSIVE OF TAX AND GRATUITY)

### *first course*

#### **CRISPY MAITAKE MUSHROOMS**

TRUFFLE AIOLI, ROASTED GARLIC

#### **ELLA CAESAR**

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

### *entrée*

#### **PAN ROASTED KING SALMON**

GLAZED NANTES CARROT, RED PEPPER BUTTER, HERB SALAD

#### **ROASTED CHICKEN**

CREAMY POLENTA, GRILLED GREEN ONION RELISH

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### *dessert*

#### **CHOCOLATE HAZELNUT CRUNCH**

COFFEE INFUSED DULCEY MOUSSE

### *for the table*

#### **BREAD SERVICE**

EPI BAGUETTE, RED HAWK BUTTER

\$2.50 PER PERSON



## ELLA FAMILY STYLE DINING LUNCH SELECTIONS

LUNCH OFFERINGS AVAILABLE MONDAY - FRIDAY FROM 11:30AM - 2:00PM

### *three entree lunch*

**\$65 PER PERSON**

(EXCLUSIVE OF TAX AND GRATUITY)

### *first course*

#### **WOOD FIRED SHISHITO PEPPERS**

LEMON SALT, GARLIC AIOLI

#### **ELLA CAESAR**

SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

### *entrée*

#### **PAN ROASTED KING SALMON**

GLAZED NANTES CARROT, RED PEPPER BUTTER, HERB SALAD

#### **FRIED CHICKEN**

HOUSEMADE HOT SAUCE, CRISPY HERBS, LEMON

#### **STEAK FRITES**

PARSLEY FRIES, ARUGULA, HORSERADISH-DIJON CREAM

VEGETARIAN OPTION AVAILABLE UPON REQUEST

### *sides*

#### **OVEN ROASTED BROCCOLI**

CHARRED LEMON CITRONETTE, PINE NUT CRUMBLE, GRANA PADANO

### *dessert*

#### **CHAMOMILE PANNA COTTA**

MEYER LEMON CURD, PISTACHIO CRUMBLE

### *for the table*

#### **BREAD SERVICE**

EPI BAGUETTE, RED HAWK BUTTER

\$2.50 PER PERSON



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
- DEVEILED 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
- AHI TUNA CRUDO** 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**

(EXCLUSIVE OF TAX AND GRATUITY)

**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**

GLAZED NANTES CARROT, RED PEPPER BUTTER, HERB SALAD

**ROASTED CHICKEN**

CREAMY POLENTA, GRILLED GREEN ONION RELISH

**GRILLED FLAT IRON STEAK**

CREAMED LACINATO KALE, ROASTED RED PEARL ONION, PORCINI BORDELAISE

VEGETARIAN OPTION AVAILABLE UPON REQUEST

*sides*

**CRISPY YUKON GOLD POTATOES**

GARLIC AIOLI, PARSLEY

*dessert*

**CHOCOLATE HAZELNUT CRUNCH**

COFFEE INFUSED DULCEY MOUSSE

*for the table*

**BREAD SERVICE**

EPI BAGUETTE, RED HAWK BUTTER

\$2.50 PER PERSON

ELLA FAMILY STYLE DINNER SELECTIONS

*four course dinner option*

**\$115 PER PERSON**

(EXCLUSIVE OF TAX AND GRATUITY)



**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

**COAL ROASTED BEETS AND BABY GREENS**

GOAT'S MILK FETA, PISTACHIO DUKKAH, GREEN GARLIC VINAIGRETTE

*entrées*

**PAN ROASTED SALMON**

GLAZED NANTES CARROT, RED PEPPER BUTTER, HERB SALAD

**FRIED CHICKEN**

CRISPY HERBS, HOUSEMADE HOT SAUCE, LEMON

**WOOD FIRED BEEF TENDERLOIN**

CREAMED LACINATO KALE, ROASTED RED PEARL ONION, PORCINI BORDELAISE

*sides*

**OVEN ROASTED BROCCOLI**

CHARRED LEMON CITRONETTE, PINE NUT CRUMBLE, GRANA PADANO

*dessert*

**CHAMOMILE PANNA COTTA**

MEYER LEMON CURD, PISTACHIO CRUMBLE

*for the table*

**BREAD SERVICE**

EPI BAGUETTE, RED HAWK BUTTER

\$2.50 PER PERSON

ELLA FAMILY STYLE DINNER SELECTIONS  
*prime rib and lobster dinner option*



**\$185 PER PERSON**

(EXCLUSIVE OF TAX AND GRATUITY)

**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

**COAL ROASTED BEETS AND BABY GREENS**

GOAT'S MILK FETA, PISTACHIO DUKKAH, GREEN GARLIC VINAIGRETTE

*entrées*

**PRIME RIB**

HORSERADISH, AU JUS

**BUTTER POACHED LOBSTER TAIL**

DRAWN BUTTER, GRILLED LEMON

**SPRING VEGETABLE PASTA**

LEMON BEURRE FONDUE, RAMPS, MOREL CONFIT, PARMESAN

*sides*

**OVEN ROASTED BROCCOLI**

CHARRED LEMON CITRONETTE, PINE NUT CRUMBLE, GRANA PADANO

*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 \$6.00 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 \$15.00 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.