



ALBATROSS

**Family Style Prix Fixe
Package One****STARTERS**

Roasted Beet Salad with watercress, grapefruit, feta, and baby chicories.

Tuna Crudo with meyer lemon soy and grilled avocado.

MAIN

Porcini & Ricotta Ravioli with herbed red walnuts, basil pesto, and pecorino romano.

Beef Short Ribs with heirloom polenta and roasted baby carrots.

Roasted Mary's Chicken with lemongrass-mint salsa verde.

SIDE

Grilled Broccolini with aleppo pepper and lemon oil.

DESSERT

Banana Bread Pudding with bourbon caramel.

Lemon & White Chocolate Mousse with passion fruit and pomegranate.

Price Per Person: \$55



ALBATROSS

Family Style Prix Fixe Package Two

SNACKS for the TABLE

Avocado Hummus with seeded lavash

Marinated Olives with ras el hanout

Burrata and Citrus with pistachio, capers, and crostini.

STARTERS

Roasted Beet Salad with watercress, grapefruit, feta, and baby chicories.

Little Gems with carrot borani, pistachio, and dill

Tuna Crudo with Meyer Lemon Soy and Grilled Avocado

MAIN

Crispy Salmon with dill pickled onions

Porcini & Ricotta Ravioli with herbed red walnuts, basil pesto, and pecorino romano.

Roasted Mary's Chicken with potatoes and grilled broccolini.

DESSERT

Banana Bread Pudding with bourbon caramel.

Lemon & White Chocolate Mousse with passion fruit and pomegranate.

Price Per Person: \$65



ALBATROSS

Family Style Prix Fixe Package Three

SNACKS for the TABLE

Avocado Hummus with seeded lavash

Marinated Olives with ras el hanout

Spiced Cashews

STARTERS

Burrata and Citrus with pistachio, capers, and crostini.

Tuna Crudo with grilled avocado, meyer lemon ponzu

Bibb Lettuce with green goddess dressing, blue cheese crumbles

MIDCOURSE

Potato Gnocchi with sage brown butter, chanterelles, pine nuts, and pecorino romano.

MAIN

Seared Verlasso Salmon with mandarin, cumin yogurt, saffron rice, and spring mix salad.

Mary's Half Chicken with community grains polenta and wild mushrooms.

Beef Short Ribs with heirloom polenta and roasted baby carrots.

DESSERT

Banana Bread Pudding with bourbon caramel.

Lemon & White Chocolate Mousse with passion fruit and pomegranate.

Price Per Person: \$79



ALBATROSS

Family Style Prix Fixe Package Four

SNACKS for the TABLE

Avocado Hummus with seeded lavash.

Marinated Olives with ras el hanout.

Burrata and Citrus with pistachio, capers, and crostini.

STARTERS

Roasted Beet Salad with watercress, grapefruit, feta, and baby chicories.

Little Gems with carrot borani, pistachio, and dill.

Tuna Crudo with meyer lemon soy and grilled avocado.

PASTA

Porcini & Ricotta Ravioli with herbed red walnuts, basil pesto, and pecorino romano.

MAIN

Char-Grilled Thai Lamb Cutlets with green bean salad.

Crispy Salmon with tarragon brown butter and cauliflower puree.

Seared Hanger Steak with wild rice, onion rings, and black garlic demi.

Roasted Mary's Chicken with potatoes and grilled broccolini.

DESSERT

Banana Bread Pudding with bourbon caramel.

Lemon & White Chocolate Mousse with passion fruit and pomegranate.

Price Per Person: \$89