



THE FRIENDS TABLE EXPERIENCE

The Friends Table Experience is a popular dining style we've designed to allow guests more options and variety than the traditional a la carte dining. We pride ourselves on bringing you local and seasonal ingredients where product availability is not always known until the week of your dinner. We carefully create the menu around your specific dietary restrictions, allergies and food preferences. Accommodates 15 or more guests.

An example of what you can expect on your Friend's Table Experience if you were to choose the five course option would be,

First Course, Hors d'Oeuvres

Second Course, Soup or Salad

Third Course, Small Plate

Fourth Course, Entrée (always two types of meat and 2 types of sides)

Fifth Course, Dessert (typically plated individually)

Pricing:

Three Course Option, \$85++ per person plus tax and service charge

Four Course Option, \$105++ per person plus tax and service charge

Five Course Option, \$125++ per person plus tax and service charge

**Please note that our Friends Table Experience must be booked at least 3 weeks in advance to allow Chef Haydn ample time to create your unique menu*

**All dietary restrictions and allergies must be received at least one week prior to your event to ensure our Chef can accommodate you and your guest's needs.*

We also offer the option of adding wine pairings to any or all courses at a rate of \$20/person per course. These wines are selected from our Reserve List and Library to compliment your dining experience.