

PRIVATE DINING MENUS



ELLA FAMILY STYLE DINING COCKTAIL PARTY PASSED OR PLATTERED HORS D'OEUVRES

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 HAVE A CHOICE OF DESSERT.

for the table

CHARCUTERIE BOARD, PICKLES AND PRESERVES - \$9.00 PER PERSON (MINIMUM 10 GUESTS)

CHEESE BOARD - \$9.00 PER PERSON (MINIMUM 10 GUESTS)

FARMERS MARKET FRESH VEGGIE PLATTER - \$7.00 PER PERSON

SHRIMP COCKTAIL (SERVES 12) - \$65

TRADITIONAL CAVIAR SERVICE - AQ

SEAFOOD PLATEAU (SERVES 16) - \$130

OYSTERS ON THE HALF SHELL - \$40 PER DOZEN

canapes

\$42 PER DOZEN

DEVILED EGGS, FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS

POPCORN SHRIMP, FRIED LEMON, FRIED PARSLEY

TRUFFLED MUSHROOM RISOTTO CROQUETTES

SHAVED STEAK BRUSCHETTA, HORSERADISH, ONION MARMALADE

ARTISAN LOCAL CHEESE ON TOAST

PORK BELLY, SMOKED HONEY ON HOUSEMADE BISCUITS

SALMON TARTARE, YUZU, SHALLOT, POTATO CHIP

SEASONAL SOUP OR GAZPACHO SHOTS

BEEF TARTARE ON GARLIC POPOVER

PETITE ELLA SLIDERS (\$60 PER DOZEN)

WARM GOUGERES (MINIMUM OF 24 PIECES)

SEASONAL QUICHE TARTLETS

- **SORREL, SPRING PEAS, CREME FRAICHE** (SPRING)

- **BACON, GRUYERE** (ALL YEAR LONG)

- **BASIL, CHERRY TOMATO** (SUMMER)

- **WINTER SQUASH, SAGE WALNUT PESTO** (FALL)

CUCUMBER AND SMOKED SALMON, WHIPPED GOAT CHEESE. RED FRISEE (VEGETARIAN OPTION AVAILABLE)

ELLA FAMILY STYLE DINING LUNCH SELECTIONS

lunch option 1

\$29.00 PER PERSON

FIRST AND ENTREE COURSES WILL BE SERVED FAMILY-STYLE.

CHOOSE TWO FIRST COURSE ITEMS

ELLA CAESAR - SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUICES - SHAVED RADISH, RED ONION, BABY CARROTS, TARRAGON VINAIGRETTE

ELLA COBB - BACON, CHOPPED EGG, CHERRY TOMATO, PT. REYES BLUE CHEESE DRESSING

BUTTER LETTUCE SALAD - STRAWBERRY, MARINATED GOATS MILK FETA, SHERRY VINAIGRETTE

CHOOSE TWO ENTREES

HAND MADE CAVATELLI PASTA - SUMMER SQUASH, CHERRY TOMATO, BLOSSOM PESTO, PARMESAN (VEGETARIAN)

WILD KING SALMON - MIXED BABY HERBS, SMOKED OLIVE OIL

FIRE ROASTED CHICKEN - CHIMICHURRI, GRILLED LEMON, JUS

FRIED HALF CHICKEN - HOUSEMADE TABASCO, POACHED GARLIC, LEMON

SERVED WITH SEASONAL VEGETABLES

DESSERT

CHOCOLATE PANNA COTTA - BROWN SUGAR CHANTILLY, CARMELIA CRISP PEARLS

lunch option 2

\$39.00 PER PERSON

FIRST AND ENTREE COURSES WILL BE SERVED FAMILY-STYLE.

CHOOSE TWO FIRST COURSE ITEMS

ELLA CAESAR - SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUICES - SHAVED RADISH, RED ONION, BABY CARROTS, TARRAGON VINAIGRETTE

ELLA COBB - BACON, CHOPPED EGG, CHERRY TOMATO, PT. REYES BLUE CHEESE DRESSING

BUTTER LETTUCE SALAD - STRAWBERRY, MARINATED GOATS MILK FETA, SHERRY VINAIGRETTE

CHOOSE THREE ENTREES

STEAK FRITES - GRILLED FLAT IRON STEAK, PARSLEY FRIES, WATERCRESS, SHALLOT BLUE CHEESE BUTTER

WILD KING SALMON - MIXED BABY HERBS, SMOKED OLIVE OIL

FIRE ROASTED CHICKEN - CHIMICHURRI, GRILLED LEMON, JUS

FRIED HALF CHICKEN - HOUSEMADE TABASCO, POACHED GARLIC, LEMON

HAND MADE CAVATELLI PASTA - SUMMER SQUASH, CHERRY TOMATO, BLOSSOM PESTO, PARMESAN (VEGETARIAN)

SERVED WITH SEASONAL VEGETABLES

DESSERT (GUESTS CHOOSE ONE ON SITE)

CHOCOLATE PANNA COTTA - BROWN SUGAR CHANTILLY, CARMELIA CRISP PEARLS

OR

LEMON TART, TOASTED MERINGUE, STRAWBERRY

ELLA FAMILY STYLE DINNER BANQUET PACKAGES

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 HAVE A CHOICE OF DESSERT.

dinner option 1

\$55.00 PER PERSON

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY-STYLE.

SELECT TWO FIRST COURSES,
SELECT TWO ENTREES,
SELECT TWO SIDES,
CHEF'S SELECTION OF TWO DESSERTS.

dinner option 2

\$65.00 PER PERSON

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY-STYLE.

SELECT THREE FIRST COURSES,
SELECT THREE ENTREES,
SELECT TWO SIDES,
CHEF'S SELECTION OF TWO DESSERTS.

dinner option 3

\$75.00 PER PERSON

ALL SPECIAL EVENT MENUS WILL BE SERVED FAMILY-STYLE.

SELECT THREE SMALL PLATES,
SELECT THREE FIRST COURSES,
SELECT THREE ENTREES,
SELECT TWO SIDES,
CHEF'S SELECTION OF TWO DESSERTS.

ELLA FAMILY STYLE DINING DINNER SELECTIONS

small plates

- STEAK TARTARE** - TORN GARLIC POPOVER, FRENCH MUSTARD DRESSING, FARM EGG
- BONE MARROW** - SHALLOTS, PICKED HERBS, PINK PEPPERCORN, DATES, TOAST
- POPCORN SHRIMP** - FRIED LEMON, PARSLEY
- DEVILED EGGS** - FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS
- CEDAR PLANK ROASTED CHEESE** - SEASONAL PRESERVES, TORN BREAD
- SMOKED SALMON AND ARTICHOKE DIP** - GRILLED BREAD, DILL

first course

- BUTTER LETTUCE SALAD** - STRAWBERRY, MARINATED GOATS MILK FETA, SHERRY VINAIGRETTE
- MIXED BABY LETTUCCES** - SHAVED RADISH, RED ONION, BABY CARROTS, TARRAGON VINAIGRETTE
- ELLA COBB** - BACON, CHOPPED EGG, CHERRY TOMATO, PT. REYES BLUE CHEESE DRESSING
- ELLA CAESAR** - SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

entrée

- FRIED HALF CHICKEN** - CRISPY HERBS, HOUSEMADE TABASCO, LEMON
- WILD KING SALMON** - MIXED BABY HERBS, SMOKED OLIVE OIL
- ROASTED BERKSHIRE PORK LOIN** - GRAINY MUSTARD SAUCE
- HAND MADE CAVATELLI** - SUMMER SQUASH, CHERRY TOMATO, BLOSSOM PESTO, PARMESAN (VEGETARIAN)
- FIRE ROASTED CHICKEN** - CHIMICHURRI, GRILLED LEMON, JUS
- GRILLED FLAT IRON** - BRANDY GREEN PEPPERCORN JUS (NOT INCLUDED IN THE \$55 MENU OPTION)

supplements (3 DAY ADVANCE NOTICE)

- GRILLED BEEF TENDERLOIN** - 10 PER PERSON
- ROASTED LEG OF LAMB** - SHAVED FENNEL, LAMB JUS - 10 PER PERSON
- PRIME RIB** - HORSERADISH CREAM, JUS - 10 PER PERSON (MINIMUM 10 PEOPLE)
- DIVER SCALLOPS** - 15 PER PERSON

sides

- CREAMED MUSHROOMS** - THYME, PARMESAN
- BLUE LAKE GREEN BEANS** - FRIED SHALLOTS
- YUKON GOLD POTATOES** - SALSA ROJA
- ORGANIC WILD RICE** - WITH AROMATIC VEGETABLES
- ANSON MILLS GRITS** - MOLASSES BUTTER
- WOOD FIRED SUMMER SQUASH** - TRUFFLED FROMAGE BLANC

dessert (GUESTS CHOOSE ONE ON SITE)

- CHOCOLATE PANNA COTTA** - BROWN SUGAR CHANTILLY, CARMELIA CRISP PEARLS
- OR**
- LEMON TART** - TOASTED MERINGUE, STRAWBERRY

ELLA FAMILY STYLE DINING SAMPLE DINNER MENUS

sample menu ~ dinner option 1

FIRST COURSE

ELLA CAESAR - SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUCES - SHAVED RADISH, RED ONION, BABY CARROTS, TARRAGON VINAIGRETTE

ENTRÉE

WILD KING SALMON - MIXED BABY HERBS, SMOKED OLIVE OIL

FRIED HALF CHICKEN - CRISPY HERBS, HOUSEMADE TABASCO, LEMON

SIDES

CREAMED MUSHROOMS - THYME, PARMESAN

YUKON GOLD POTATOES - SALSA ROJA

DESSERT (GUESTS CHOOSE ONE ON SITE)

CHOCOLATE PANNA COTTA - BROWN SUGAR CHANTILLY, CARMELIA CRISP PEARLS

OR

LEMON TART - TOASTED MERINGUE, STRAWBERRY

sample menu ~ dinner option 2

FIRST COURSE

ELLA CAESAR - SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUCES - SHAVED RADISH, RED ONION, BABY CARROTS, TARRAGON VINAIGRETTE

BUTTER LETTUCE SALAD - STRAWBERRY, MARINATED GOATS MILK FETA, SHERRY VINAIGRETTE

ENTRÉE

WILD KING SALMON - MIXED BABY HERBS, SMOKED OLIVE OIL

ROASTED BERKSHIRE PORK LOIN - GRAINY MUSTARD SAUCE

PASTA DAVE'S CAVATELLI - SUMMER SQUASH, CHERRY TOMATO, BLOSSOM PESTO, PARMESAN (VEGETARIAN)

SIDES

ANSON MILLS GRITS - MOLASSES BUTTER

BLUE LAKE GREEN BEANS - FRIED SHALLOTS

DESSERT (GUESTS CHOOSE ONE ON SITE)

CHOCOLATE PANNA COTTA - BROWN SUGAR CHANTILLY, CARMELIA CRISP PEARLS

OR

LEMON TART - TOASTED MERINGUE, STRAWBERRY

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ELLA FAMILY STYLE DINING SAMPLE DINNER MENUS

sample menu ~ dinner option 3

APPETIZER COURSE

STEAK TARTARE - TORN GARLIC POPOVER, FRENCH MUSTARD DRESSING, FARM EGG

CEDAR PLANK ROASTED CHEESE- SEASONAL PRESERVES, TORN BREAD

DEVILED EGGS - FRENCH MUSTARD WHIPPED YOLKS, FRIED CAPERS

FIRST COURSE

ELLA CAESAR - SOFT BOILED EGG, FRIED CAPERS, SHAVED PARMESAN

MIXED BABY LETTUCES - SHAVED RADISH, RED ONION, BABY CARROTS, TARRAGON VINAIGRETTE

BUTTER LETTUCE SALAD - STRAWBERRY, MARINTATED GOATS MILK FETA, SHERRY VINAIGRETTE

ENTRÉE

GRILLED FLAT IRON - BRANDY GREEN PEPPERCORN JUS

FIRE ROASTED CHICKEN - CHIMICHURRI, GRILLED LEMON, JUS

WILD KING SALMON - MIXED BABY HERBS, SMOKED OLIVE OIL

SIDES

WOOD FIRED SUMMER SQUASH - TRUFFLED FROMAGE BLANC

ORGANIC WILD RICE - AROMATIC VEGETABLES

DESSERT (*GUESTS CHOOSE ONE ON SITE*)

CHOCOLATE PANNA COTTA - BROWN SUGAR CHANTILLY, CARMELIA CRISP PEARLS

OR

LEMON TART - TOASTED MERINGUE, STRAWBERRY

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 SEASONALLY INSPIRED FLATBREAD

ATTENDANCE MUST BE CONFIRMED 7 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. RESERVATIONS ARE CONFIRMED AND BOOKED WHEN A DEPOSIT IS RECEIVED.

HORS D'OEUVRE

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

\$25 PER 750ML BOTTLE. WE WAIVE ONE CORKAGE FEE FOR EACH 750 ML BOTTLE PURCHASED FROM OUR LIST UP TO THREE BOTTLES.

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

8.5% (PLEASE NOTE CALIFORNIA LAW STIPULATES THAT BOOKING FEES AND GRATUITIES ARE TAXABLE).

PARKING

ELLA DINING ROOM AND BAR OFFERS VALET PARKING AT \$5.00 PER CAR. STREET PARKING IS AVAILABLE BUT LIMITED. SEVERAL PARKING GARAGES ARE LOCATED IN THE AREA.

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% BOOKING 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, FLORAL ARRANGEMENTS, PHOTOGRAPHY, WINE PAIRINGS, AND OTHER SPECIAL ARRANGEMENTS CAN BE MADE WITH AT LEAST FIVE DAYS ADVANCE NOTICE.