



## PRIVATE DINING

### SAMPLE MENU OPTIONS

#### APPETIZERS (CHOOSE TWO)

DAY BOAT SHRIMP LUMPIA | Calamansi, Radish  
CRISPY DH CHICKEN WINGS | Sweet Soy, Chili Vinaigrette  
KUSSHI OYSTERS | Pickled Beets, Dill Oil  
GRILLED LAMB RIBS | Black Vinegar Glaze, Toasted Peanut Dust, Micro Greens

#### STARTER (CHOOSE ONE)

JAPANESE MILK BREAD | Kaya Jam (*A Dirty Habit Favorite!*)  
BUTTERNUT SQUASH SOUP | Roasted Pumpkin Seed Dust, Duck Confit, Crème Fraîche  
TRADITIONAL CAESAR SALAD | Crisp Romaine Leaves,  
Lemon Garlic Herb Croutons, Freshly Grated Parmesan Cheese, Creamy Garlic Dressing  
SWEET LITTLE GEM SALAD | Egg Bottarga, Radish, Furikake Ranch Dressing

#### ENTREE (CHOOSE TWO)

PANKO CRUSTED FRENCH CUT CHICKEN BREAST | Wild Rice Pilaf, Sautéed French Beans, Tamarind Coconut Sauce  
LIBERTY DUCK FRIED RICE | Poached Egg, Shitake, Black Garlic, Scallions  
OVEN ROASTED HALIBUT | Spinach Orzo, Confit Pearl Onions, Chunky Roasted Tomato Vinaigrette  
GRILLED 10OZ WAGYU PICANHA STEAKS | Yuzu Ponzu (*additional \$15.00 per person*)  
GRILLED AGED NY STRIP LOIN | Bleu Cheese infused Whipped Potatoes, Sautéed Spinach, Charred Cherry Tomatoes  
Chardonnay Sorrel Sauce (*additional \$10.00 per person*)  
ROASTED CAULIFLOWER | Almond Picada, Avocado Crema, Garlic Chips

#### DESSERTS (CHOOSE ONE)

DIRTY HABIT PRIVATE BARREL | Whiskey Soaked Bread Pudding  
TIRAMISU | Creamy Mascarpone Mousse, Espresso Crème Anglaise, Petite Lady Finger Biscuit  
TROPICAL FRUIT TART | Sable Dough with Almonds & Cream Custard, Topped with Fresh Fruit & Berries  
GRANNY SMITH APPLE TART | Fresh Apples Caramelized, Natural Sweet Juice, Brown Sugar Crumble

~~~~~ Coffee and Tea Service Included ~~~~~

FAMILY STYLE APPETIZERS | \$20++ PER PERSON  
THREE COURSE MENU | \$85++ PER PERSON  
24% SERVICE CHARGE | 8.625% TAX



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## WINE LIST & BEVERAGES

### SPARKLING WINE

|                                                              |       |
|--------------------------------------------------------------|-------|
| Rosé, Brendel Young Leon Frizzante, Napa Valley, California  | \$88  |
| Champagne Blanc de Blanc, Domaine Ruinart, Champagne, France | \$150 |
| Champagne Grand Brut, Perrier Jouet, Champagne, France       | \$176 |
| Champagne Ultra Brut, Laurent Perrier, Champagne, France     | \$200 |

### WHITE WINE

|                                                                    |       |
|--------------------------------------------------------------------|-------|
| Rosé, Chateau St. Margurite Symphonie, Provence, France            | \$56  |
| Chardonnay, Patz & Hall, Sonoma Coast, California                  | \$78  |
| Chardonnay, Antinori Family Antica, Napa Valley, California        | \$88  |
| Chardonnay, Mount Eden Vineyards, Santa Cruz Mountains, California | \$160 |
| Sauvignon Blanc, Ink Grade Estate, Napa Valley, California         | \$176 |

### RED WINE

|                                                                             |       |
|-----------------------------------------------------------------------------|-------|
| Red Blend, Pessimist, Daou, Paso Robles, California                         | \$76  |
| Red Blend, The Prisoner, California                                         | \$90  |
| Pinot Noir, Siduri, Willamette Valley, Oregon                               | \$100 |
| Zinfandel Blend, 8 Years in the Desert, Orin Swift, Napa Valley, California | \$112 |
| Pinot Noir, Stubbs, Marin County, California                                | \$130 |
| Cabernet Sauvignon, Stag's Leap Artemis, Napa Valley, California            | \$144 |

### BEVERAGES

|                      |     |
|----------------------|-----|
| Assorted Soft Drinks | \$9 |
| Sparkling Water      | \$9 |

*Please inquire with your sales manager for current vintage*