

Level 8  
PRIVATE DINING

# DINING MENU

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# BREAKFAST

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## **CAGE-FREE FRITTATA**

cippolini onion, wild mushroom, potato, paprika, chives

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## **SMOKED SCOTTISH SALMON**

homemade blini's, caviar, yuzu-caper creme fraiche, dill

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## **ORGANIC OVERNIGHT OATS**

coconut, blueberry, mint, pine nuts

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## **THICK CUT SMOKED NUESKE BACON**

butter lettuce, minus 8 vinegar, mini sweet peppers

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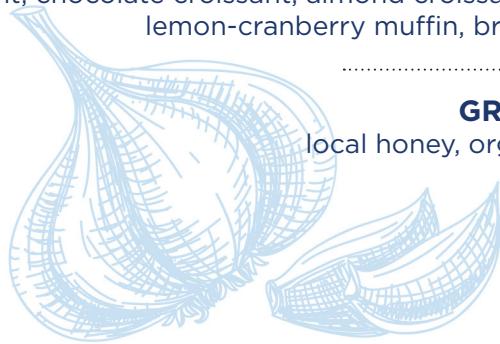
## **ARTISANAL BREAKFAST BREADS**

croissant, chocolate croissant, almond croissant, cinnabon, blueberry danish, guava and cheese danish, lemon-cranberry muffin, bran and walnut muffin, blueberry muffin

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## **GREEK YOGURT**

local honey, organic granola, fresh berries





## HORS D'OEUVERS

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### **ALASKAN KING CRAB**

butter lettuce cups, sweet corn, fennel, mint, spiced ponzu aioli

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### **HEIRLOOM TOMATO GAZPACHO**

wild mushrooms, radish, cucumber, heirloom carrots, baby peppers, basil, cilantro

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### **CHARCUTERIE BOARD**

meats: smoked magret duck breast, wild boar dry-cured saucisson, wagyu beef bresola, iberico ham.  
cheeses: manchego, reggiano-parmesan, truffle pecorino, smoked gouda. all items served  
with yuzu jam, wild cherry jam, stone ground mustard, cornichons, artisanal baguette

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### **MAINE LOBSTER CEVICHE**

watermelon radish, heirloom tomato, cucumber, basil, fennel, lemon, cilantro, california evoo

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### **HOMEMADE DIPS**

mint and dill tzatziki, sesame-ponzu chickpea, charred and spiced eggplant, with lavash crackers and seasonal vegetables

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### **GIANT PRAWN COCKTAIL**

heirloom tomato cocktail sauce, lemon, micro greens





## SALAD

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protein additions: king crab, giant prawn, free-range poussin, maine lobster, wagyu beef fillet mignon

### **LEVEL 8 CHOPPED**

butter lettuce, sweet corn, heirloom tomato, watermelon radish, baby peppers,  
heirloom carrots, pine nuts, saffron vinaigrette

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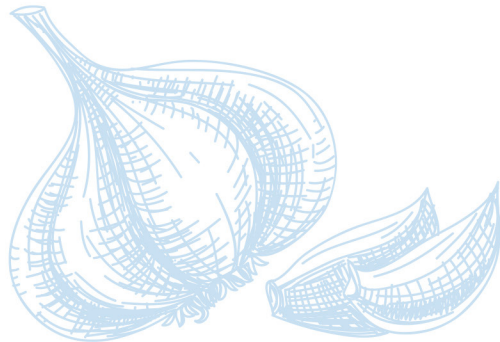
### **LOCAL STRACCIATELLA**

heirloom tomato, minus 8 vinegar, micro greens

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### **THE CAESAR**

baby gem lettuce, boquerones, sweetie drop peppers, garlic and herb breadcrumb





## LAND AND SEA

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all dishes served a la carte with roasted mushrooms, romanesco, pickled baby heirloom carrots, micro greens

choice of sauces: spiced yuzu soy aioli, minted chimichurri, cabernet sauvignon and thyme demi-glace, leek saffron bisque, heirloom tomato and marcona almond pesto



**GARLIC AND HERB DUCK LEG CONFIT**

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**FAROE ISLAND SALMON**

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**CHARDONNAY BRAISED VEAL SHORT RIB**

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**SUSTAINABLE SEA BASS**

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**WHOLE FREE-RANGE POUSSIN**

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**KING CRAB 'CAKE'**

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**CENTER-CUT WAGYU BEEF FILET MIGNON**

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**LEVEL 8 RATATOUILLE CONFIT**





## SNACKS

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### CRUDITÉ

minted tzatziki, lavash crackers

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### SEASONAL FRUIT

greek yogurt, organic granola

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### SWEET AND SALTY

homemade cookies, marcona almonds



## SWEET CONCLUSION

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### MOUNT VENTOUX

chocolate sponge cake, dark chocolate and vanilla mousseline, chocolate glaze, gold

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### TARTE TROPÉZIENNE

orange blossom pastry cream, brioche

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### CHEESECAKE

vanilla-blueberry swirl, graham cracker crust

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### FRESH BERRIES

coconut chantilly

