



## PRIVATE DINING MENU, FALL/WINTER, 2009

\$45.00 FOR THREE-COURSE MENU

OPTIONS: SIDE DISHES SERVED FAMILY STYLE \$3.00 PER PERSON FOR EACH DISH  
(PRICES DO NOT INCLUDE BEVERAGES, 20% SERVICE CHARGE AND 9.75% SALES TAX)  
(PASSED OR STATIONARY APPETIZERS AVAILABLE FOR AN ADDITIONAL FEE)

### SELECT TWO FIRST COURSES

#### **PERSIMMON & ARUGULA**

GOAT CHEESE, TOASTED WALNUTS, POMEGRANATE VINAIGRETTE

#### **LOCAL GREENS**

SHAVED FENNEL, MANCHEGO CHEESE, LEMON VINAIGRETTE

#### **ALBACORE TARTARE**

PICKLED DAIKON, JALAPEÑO & FENNEL, LOCAL GRAPEFRUIT  
TOGARASHI-SEA SALT TARO CHIPS

#### **SEASONAL DAILY SOUP**

**ABOVE SERVED WITH ROASTED GARLIC HUMMUS, PIZZA BREAD & CIABATTA**

### SELECT THREE ENTRÉE COURSES

#### **NIMAN FLATIRON STEAK**

PARMESAN CRUSTED BUTTERBALL POTATOES, GREEN BEANS, TOMATO JAM

#### **THAI STYLE LOCH DUART SALMON**

RICE NOODLES, VEGETABLES, SPICY CUCUMBER SALAD

#### **PAN-ROASTED CHICKEN**

ISRAELI COUSCOUS, WILD MUSHROOMS, ROASTED SHALLOT PAN SAUCE

#### **SPICE RUBBED GRILLED PORK CHOP**

BACON BRAISED BRUSSEL SPROUTS, SQUASH PURÉE, CARAMALIZED APPLE  
TOASTED PUMPKIN SEEDS

#### **VEGETABLE STACK**

CASHEW CHEESE, EGGPLANT, TOMATO, LOCAL SPINACH, PEARL COUSCOUS & FENNEL PURÉE

At AKASHA we feel that local, organic, and handcrafted ingredients are the key to great tasting cuisine. Our purveyors include small family farms, organic growers, sustainable/fair trade producers, and artisan food makers. Menus subject to change due to market availability.



**SELECT TWO DESSERT COURSES**

**LOCAL APPLE TART**

CINNAMON ICE CREAM (OR VANILLA SOY GELATO), TOASTED STREUSEL

**PUMPKIN CHEESECAKE**

CANDIED PUMPKINSEED BRITTLE

**PEAR & CRANBERRY CRISP**

PERSIMMON & LONG PEPPER ICE CREAM

**SALTY CHOCOLATE PEANUT TART**

CANDIED PEANUTS, PEANUT BUTTER CHOCOLATE CHUNK GELATO, CARAMEL

**AKASHA BAKERY CUPCAKES**

HOUSEMADE ICE CREAM

**TRIO OF SORBET WITH COCONUT MACAROONS**

POMEGRANETE, TANGERINE, ACAI, OR PEAR

**TRIO OF ICE CREAM WITH COOKIES**

VANILLA, PERSIMMON & LONG PEPPER, CINNAMON, KAHNIA CHOCOLATE CHIP, PASSION FRUIT

**DIARY FREE GELATO WITH VEGAN CHOCOLATE CHIP COOKIES**

VANILLA /BANANA DATE / CHOCOLATE HEMP / PB RAINFOREST CHOCOLATE CHUNK

**FOR THE TABLE**

**BIRTHDAY CAKES AVAILABLE ON SPECIAL ORDER**

DEVILS FOOD LAYER CAKE, CARROT WITH CREAM CHEESE ICING, TOASTED LEMON MERINGUE  
CHOCOLATE HAZELNUT WITH CHOCOLATE GANACHE, GRAPEFRUIT CHIFFON LAYER CAKE

**LITTLE TASTES OF AKASHA BAKERY COOKIES & SWEETS**

(SERVED FAMILY STYLE, ONLY AVAILABLE WITH FULL DINNER, ADD \$3.00 PER PERSON)

**ARTISAN CHEESE PLATE WITH AKASHA'S HOUSEMADE QUINCE PASTE & JAM**

(SERVED FAMILY STYLE OR PLATED)

(SUPPLEMENT WITH PRIX-FIXE, ADD \$5.00 PER PERSON)

**BEVERAGES**

FULL BAR, WINE & BEER, SODA, WATER, COFFEE & TEA  
PER CONSUMPTION, OR PER EVENT AGREEMENT

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### **TRAY PASSED APPITIZERS**

PRIVATE DINING COCKTAIL PARTY MENU- CAFÉ ROOM  
MINIMUM OF 25 GUESTS, MAXIMUM OF 45 GUESTS, PRICES SUBJECT ON NUMBER OF GUESTS AND MENU)  
(PRICES DO NOT INCLUDE BEVERAGES, 20% SERVICE CHARGE AND 9.75% SALES TAX)

### **TRAY PASSED APPITIZERS**

#### STONE OVEN BAKED PIZZA

MARGHERITA WITH ROMA TOMATO, BASIL & MOZZARELLA  
PROSCUITTO WITH OREGONZOLA, CARAMALIZED ONIONS & FIGS  
ORGANIC SAUSAGE, ROASTED PEPPERS & MOZZARELLA  
BRAISED MUSHROOM, ROASTED CAULIFLOWER & GOAT CHEESE  
HOUSE SMOKED SALMON, CRÈME FRAICHE & CHIVES

#### MINI OPEN FACED SLIDERS ON BRIOCHE BUNS

CHOOSE FROM NIMAN BEEF OR LAMB, SPIKED ORGANIC TURKEY, OR MUSHROOM  
FRIED CHICKEN ON BUTTERMILK BISCUITS WITH RANCH DRESSING & SWEET PICKLES

SEASONAL SOUP SERVED IN DEMITASSE CUPS

CUCUMBER CUPS WITH CITRUS GUACAMOLE & POMEGRANATE

MASALA SHRIMP SKEWERS WITH BALI SEA SALT & TOMATO CHUTNEY

BACON WRAPPED DATES WITH SHAFT BLUE CHEESE

NORTH INDIAN SPINACH FRITTERS WITH RAITA & CHUTNEY

LEMONGRASS CHICKEN ON CRISPY WONTONS WITH GINGER MISO SAUCE

MINI MACARONI & CHEESE CASSEROLES

POTATO-PEA SAMOSAS WITH TAMARIND-DATE CHUTNEY

RED ENDIVE WITH CANDIED PECANS, HUMBOLDT FOG & TOPANGA HONEY

ALBACORE-AVOCADO TARTAR IN CUCUMBER CUPS

SOUTH INDIAN STYLE SALMON WITH THAI COCONUT CURRY, SERVED ON CHINESE SPOONS

NIMAN RANCH HANGER STEAK TOSTADAS WITH AVOCADO SALSA

PLAINTAIN CHIPS WITH BLACK BEAN PUREE & SALSA

CAJON BBQ SHRIMP ON YELLOW GRIT CAKE

GINGER GLAZED SMOKED CHICKEN, CHIVE BLINI, DIJON MUSTARD-PLUM SAUCE

MINI FALAFEL WITH LEMON TAHINI

GRILLED HOISIN PORTOBELLO & SMOKED TOFU SKEWERS

### **STATIONARY APPITIZERS**

ROASTED GARLIC HUMMUS & WITH PIZZA BREAD & MARINATED OLIVES  
ARTISAN CHEESE & SALUMI WITH SEASONAL & DRIED FRUIT / SPICED NUTS  
FARMERS MARKET CRUDITE WITH GREEK YOGURT & SHALLOT SPREAD

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