

Carpe Diem

THE ALEXANDRIA ROOM PRIVATE EVENT MENU - SUMMER 2016



**ROOM CAPACITY - 32 PEOPLE WITHOUT UTILIZING BAR SEATING,
42 PEOPLE INCLUDING BAR SEATING.**

HERE AT CARPE DIEM, WE UNDERSTAND THAT NO EVENTS ARE EXACTLY THE SAME
AND THAT'S WHY WE ENCOURAGE YOU TO CUSTOMIZE
OUR MENU FOR YOUR SPECIAL EVENT.

TO REQUEST A PROPOSAL, PLEASE EMAIL INFO@CARPEDIEMWINEBAR.COM

SAMPLE MENU

WELCOME RECEPTION
PASSED HORS D' OEUVRES UPON ARRIVAL

CHOICE OF SALAD

CARPE DIEM MIXED GREEN SALAD
GARDEN GREENS, RED ONION, CANDIED WALNUTS, PICKLED PLUMS
SHAVED PARMESAN, AGED BALSAMIC

OR

SEASONAL CHOPPED SALAD
WILD ARUGULA, ISRAELI COUSCOUS, PANCETTA, PEPITAS, HEIRLOOM
TOMATO, CRISPY CORN, LOCAL GOAT CHEESE,
CRÈME FRAÎCHE PESTO DRESSING



Carpe Diem

CHOICE OF ENTRÉE

BRAISED 5 DOT RANCH SHORT RIB
TRUFFLED MASHED POTATOES,
ROASTED GARDEN VEGETABLE, POMEGRANATE – CABERNET GASTRIQUE
OR

WILD ATLANTIC SALMON
FRESH HERB RISOTTO, CHILI – LIME BUTTER, LIVING WATERCRESS
OR

MARY'S ROASTED CHICKEN
LOCAL GARDEN SUCCOTASH, MEYER LEMON – ROSEMARY – SHALLOT JUS

ASSORTED DESSERTS *SERVED FAMILY STYLE*

HOUSE-MADE “TWIX BAR”
SHORTBREAD COOKIE CRISP, CARAMEL, SALTED CARAMEL ICE CREAM
OR

STRAWBERRY RHUBARB TRIFLE
MEYER LEMON CUSTARD, TUILE, TOASTED ALMONDS
OR

GOAT CHEESE CHEESECAKE
GRAHAM CRACKER CRUMBLE, STONE FRUIT COMPOTE

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THE CARPE DIEM EXPERIENCE

A custom created menu developed by you and our Executive Chef, Scott Kendall inspired by seasonal ingredients from our garden and your personal tastes. (Complimentary champagne toast upon arrival)

Starting at \$100 per person

Pricing dependent upon number of courses and menu developed.

Items may include, but are not limited to, any of the following:

- | | | |
|---|--------------------------------------|--|
| <input type="checkbox"/> Caviar | <input type="checkbox"/> Bass | <input type="checkbox"/> Filet Mignon |
| <input type="checkbox"/> Oysters | <input type="checkbox"/> Halibut | <input type="checkbox"/> Wagyu |
| <input type="checkbox"/> Mussels | <input type="checkbox"/> Swordfish | <input type="checkbox"/> Lobster Tails |
| <input type="checkbox"/> Handcrafted Soup | <input type="checkbox"/> Skate | <input type="checkbox"/> Lamb Shank |
| <input type="checkbox"/> Kale Salad | <input type="checkbox"/> Quail | <input type="checkbox"/> Vegetarian |
| <input type="checkbox"/> Crab Salad | <input type="checkbox"/> Duck Breast | <input type="checkbox"/> Vegan Options |
| <input type="checkbox"/> Lobster Salad | | |

Carpe Diem Purveyor List

Carpe Diem's Exclusive Gardens:

- Copia Gardens – Napa, California
- Foxtail Farms – Napa, California
- Kenwood Farms – Sebastopol, California

Other locally grown produce:

- Big Ranch Farms – Napa, California
- Tenbrink Farms – Suisun, California
- Soda Canyon Gardens – Napa, California
- Wine Forest Mushrooms – Napa, California

Responsibly sourcing farms:

- Sommerston Farms – Napa, California
- Zoe's meats – Santa Rosa, California
- Five Dot Ranch – Standish, California
- Liberty Farms – Pengrove, California
- Passmore Ranch – Sloughhouse, California
- Snake River Farms – Boise, Idaho
- Durham Ranch – Gillette, Wyoming
- Broken Arrow Ranch – Ingram, Texas
- Heartbrand Akaushi – Yoakum, Texas

Menu items are subject to change based on availability and seasonality.

Each dish plated individually, unless otherwise noted.

Prices are exclusive of tax and 20% service charge.

Coffee service available for an additional charge.