



PRIVATE DINING MENU

Starting at \$200 for 20 guests and \$250 for 10 guests

1ST COURSE

CORNMEAL FRIED OYSTER

whipped blue cheese, buffalo drizzle, chow chow (GF)

2ND COURSE

HAMBY SIGNATURE SALAD

artisan lettuces, seasonal fruit, goat cheese crumbles, candied pecans, house vinaigrette (GF, VEG)

3RD COURSE

GRILLED FILET OF BEEF

garlic parmesan compound butter

4TH COURSE

CHOCOLATE MOUSSE

seasonal fruit, coconut whipped cream (GF, V)

WINE SELECTION

Montefresco Prosecco, bottle

Le P'tit Paysan Cabernet Sauvignon, bottle

Gassier Rosé, bottle

Meal accompanied by locally sourced sourdough & piped salted butter

**These chef-driven menus showcase Hamby classics alongside seasonal ingredients and are subject to change based on seasonality and ingredient availability.*



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1ST COURSE

MUSHROOM TART WITH BRAISED MUSHROOM PÂTÉ
leak, corn

2ND COURSE

SPRING HEIRLOOM SALAD
whipped feta, heirloom carrots, peas & tendrils, mint pistou

3RD COURSE

OLIVE OIL POACHED SALMON
vichyssoise, cucumber sambal relish

4TH COURSE

CHOCOLATE MOUSSE
seasonal fruit, coconut whipped cream (GF, V)

WINE SELECTION

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Le P'tit Paysan Cabernet Sauvignon, bottle
Gassier Rosé, bottle

Meal accompanied by locally sourced sourdough & piped salted butter

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